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# CONNECTICUT | May 2015

## FEATURES


**31 Off the Beaten Path**
We opt for the road less traveled and highlight some of the state's lesser-known museums and cultural attractions.

**38 Spring Home & Garden**
Explore some spectacular outdoor spaces including an award-winning property in Essex and a garden retreat in Bridgeport.

**48 Nature's Nobleman**
Take a walk on the wild side with Jim Fowler, legendary host of "Mutual of Omaha's Wild Kingdom," who long ago chose to call Connecticut home.


## DEPARTMENTS


**5 Editor's Letter**

**7 First**
Can the state's transportation system be fixed? Also, an "archangel" delivers humanitarian aid, a WWII victim is honored, and Independence Day Clothing helps individuals with disabilities be more independent.

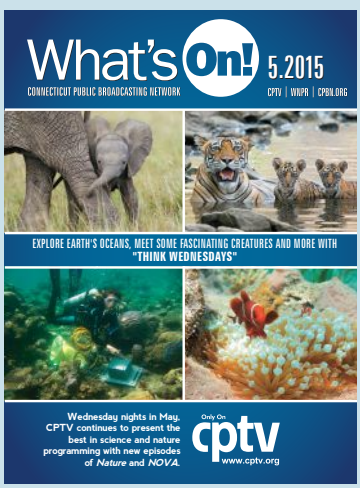
**15 This Month**
Highlights include: Author David McCullough; a new samurai exhibit; the Heirloom Festival in Wethersfield; and a new documentary on the WPA.

**25 From the Field**
Two Wilton men spend years in Cuban prison and live to tell the tale.

**57 The Connecticut Table**
Artisanal Burger Company brings gourmet burgers to Manchester. Plus, steamed burgers, Fresh Salt's spring menu, great Mother's Day brunch options and more.

**71 Marketplace**

**88 The Connecticut Files**
When the apocalypse came to Connecticut.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**73 CPTV Guide**

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# notes

## from the editors

# On the Roads . . . Again

Now that the winter that seemingly would never end has finally ended (we hope!), our thoughts once again turn to getting out and enjoying our wonderful state. And with gasoline prices continuing to stay relatively low, the simple pleasure of a Sunday drive to explore the highways and byways of Connecticut is once again a genuine pleasure—provided that you can actually get anywhere.

For a state with such tremendous resources (and high taxes), our roadways are an embarrassment—or at the very least, a source of great frustration and annoyance for anyone who commutes on a regular basis. Snarls of traffic choke our larger cities every day, draining the life from those who try to get in or by these municipalities to work. Driving into Hartford, New Haven or Waterbury any weekday morning is a challenge, and those who have to regularly navigate any of the main arteries of lower Fairfield County could be treated for PTSD.

If the roadway congestion isn't daunting enough, the actual condition of our roads, bridges and rail lines is deplorable. Last year, the American Society of Civil Engineers identified Connecticut as having the worst roads in the nation, with 41 percent of 21,414 miles of public roadway rated as in "poor" condition. The same report also deemed 35 percent of our bridges as obsolete or deficient, another troubling finding. And the major problems with the decaying Metro-North lines have been well-documented over the past few years.

To their credit, Gov. Dannel P. Malloy and the Connecticut Department of Transportation have recognized the problem and recently put forth an ambitious 30-year, $100 billion plan to try and address some of our transportation woes and infrastructure needs (page 7). Given the severity of the issues, it almost feels like a drop in the bucket, and one has to wonder if some suggestions—such as spending $100 million to improve pedestrian and bike paths—will have any impact. But acknowledging the problem is a step in the right direction.

A giant step in the right direction for all of us involves not giving into the frustration of navigating Connecticut's roads. Instead, plan well and carefully—and then explore the state anew.

Starting on page 31, we offer eight off-the-beaten-path destinations in Connecticut that we find compelling, ranging from a cradle of American Impressionism in Greenwich to a nature center in Litchfield to historic forts on the water in eastern Connecticut.

Whether it involves grueling commutes or pleasure trips, any travel always works up an appetite, and we've got that covered with modern Italian fare in Westport, seasonal seafood in a gorgeous waterside perch in Old Saybrook, and a true insider's breakfast and lunch discovery in Stamford.

Risk a bit of traffic in order to explore and enjoy rewards both familiar and as fresh as spring.

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Correction: In our "Physicians' Profiles" section in the April 2015 issue, the professional details for Michael J. Kaplan, M.D. were incorrect. His correct information can be found in our online version of the Top Docs 2015 guide at connecticutmag.com/Top-Docs-2015-Guide. We regret the error.

For more information, see page 70

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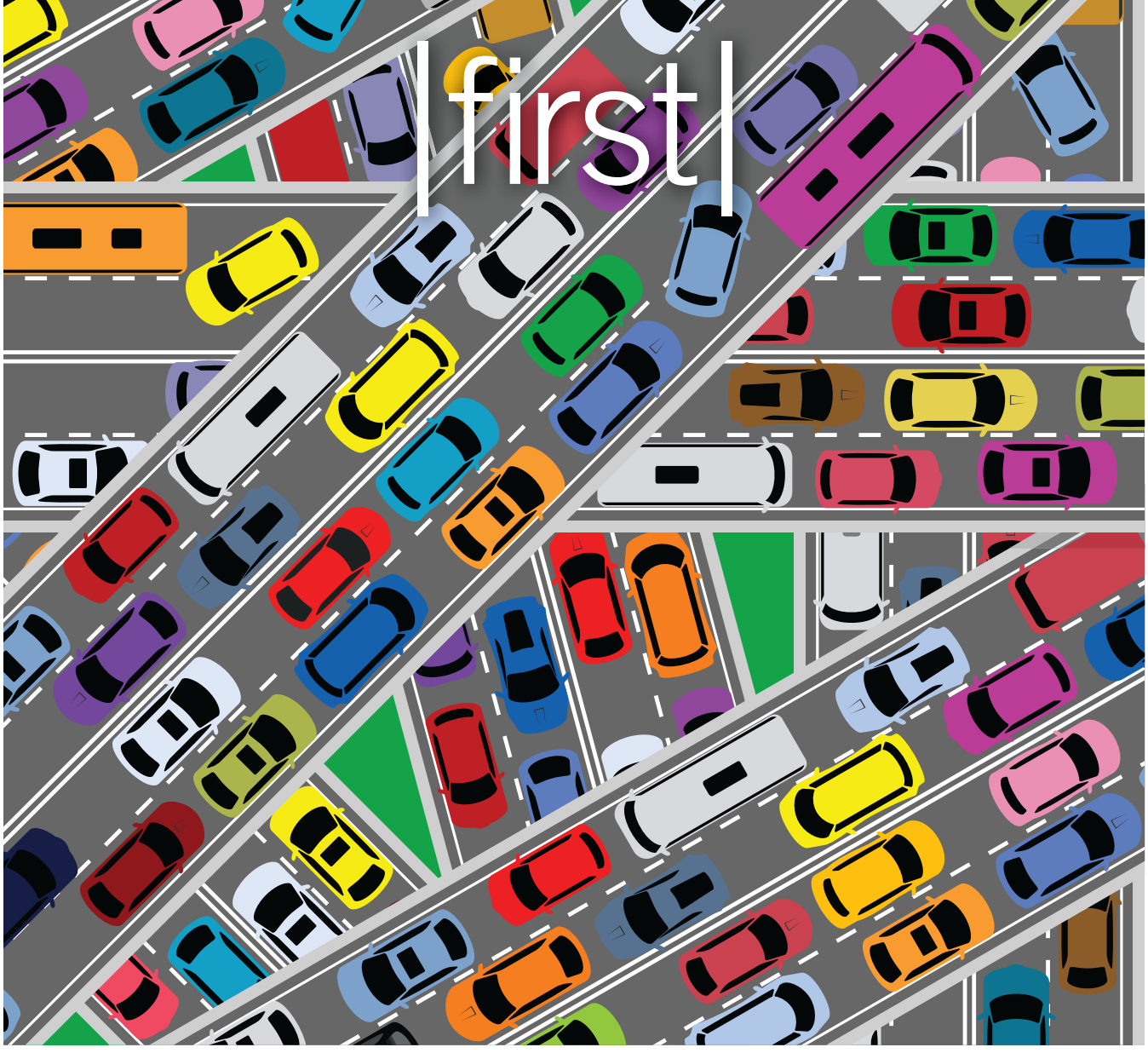

# Traffic Jammed

## THE GOVERNOR LAYS OUT A NEW PLAN TO TACKLE TRAFFIC HEADACHES.

If you're tired of all the traffic in Connecticut and the potholes and bumps that dot the roadways and wreak havoc on our tires, there is some good news: the governor and the commissioner of the state Department of Transportation (DOT) feel your pain.

Over the winter Gov. Dannel P. Malloy and the DOT drew up an ambitious multibillion-dollar, decades-spanning plan that aims to revamp Connecticut roadways and other forms of transportation, from bicycling and boating to trains and buses.

"We have some of the oldest bridges in the system. About 35 percent of them are absolute or deficient," said James Redeker, commissioner of the state's Department of Transportation, while discussing the new transportation plan at a Rising Star breakfast in Hartford in March. "About 41 percent of our state and local roads are in poor condition. We're rated 44th out of 50 states on pavement condition. That's a complete and total embarrassment for us."

The new plan aims to rectify that situation. Dubbed "Let's Go CT," it calls for $100 billion to be invested in transportation over the next 30 years. The plan recognizes a five-year ramp-up period where $10 billion would be spent on upgrades, $2.8 billion more than would normally be allocated over that time.

The 30-year plan will include ambitious improvements such as:

- A $300 million project started in April to widen a 2.7-mile stretch of I-84 in Waterbury (part of a larger plan to widen I-84 from Danbury to Hartford).
- The widening of I-95 across the state.
- A $1 billion rail line that will carry passengers between New Haven, Hartford and Springfield, Mass.
- Increasing bus service by 25 percent (including expanding the newly launched CTFastrak).
- Spending $100 million during the five-year ramp period on pedestrian and bicycle paths.
- Updating Bradley Airport and seaports across the state.

Redeker explained that the plan, which includes more projects than listed above, is a potentially historic one for Connecticut's transportation system and infrastructure. "It is based on probably the most extensive planning effort and outreach effort the DOT has ever undertaken. It is based off about 18 months of input. I think about this as turning planning upside down at DOT. Instead of the DOT creating a plan, producing a plan, holding two public hearings with six people attending and then adopting it and going nowhere—that's the history of planning at DOT—this is [the result of] an 18 month listening process about what the business and citizens of Connecticut want DOT to do."

"Let's Go CT" will help overhaul what Redeker called a difficult transportation system to

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work within. "This is one of the most expensive systems per square mile by every mode in the country," he said. "It's challenged by lots of waterways and by an aging infrastructure. It's challenged by the seasons and the conditions that we have to work with."

Despite these difficulties, Redeker believes the plan will transform Connecticut roadways from one of the nation's worst to a "best-in-class" system. "The whole state needs to be reconfigured—rail and bus and how they integrate because they don't, how customers get information because it's hard, and we need to really rethink how the DOT oversees the delivery of service," he said.

But there could be speed bumps along the way. One is the potential to create more traffic in the short term. "When you think of the volume of use, doing anything around this system is a real challenge, and you see that each and every day [with repair related traffic delays]," Redeker said.

Then, there is the question of funding. One possible revenue source could be putting all-electronic toll systems on interstates. The governor has said he's "agnostic" about that option, and in late March he announced a panel to look into funding.

Another potential roadblock to the transportation plan could be public support, as some in Connecticut are not cruising along with the concept.

Suzanne Bates, policy director for the Yankee Institute, prepared a policy brief called "Wrong Track: Reprioritizing Our Transportation Needs" that was critical of the transportation plan. "We think that the Governor's current proposal is more of a laundry list than a prioritized plan," she stated. Bates would like to see an emphasis placed on fixing safety infrastructure first followed by a focus on much-needed improvements.

Her report is particularly critical of $1 billion allocated for the rail line to Springfield. The line is expected to serve an estimated 2,200 passengers a day. "That's just a whole lot of money to spend for 2,200 commuters. It certainly doesn't feel like a need. It feels like a want."

She points out that, meanwhile, the 125,000 daily Metro-North commuters face delays and other frustrations related to outdated infrastructure and needed repairs.

In addition, the report calls for better use of transportation funds, noting that Connecticut's per-mile administrative costs for its roads are seven times higher than the national average. "We need to spend our money as intelligently as possible," Bates said. "We're already very over-taxed and I think we need to see some smarter spending from our state government." | E.O. |

## Waterbury's I-84 Woes

In late March Gov. Dannel P. Malloy announced the formation of a panel that will recommend options for financing a major overhaul of Connecticut's outdated transportation infrastructure—with short-term projects and initiatives that will roll out over 30 years.

One major project on the near-horizon agenda is a multibillion-dollar plan to replace the "Mixmaster" interchange between I-84 and Route 8 in Waterbury—the towering labyrinth of entrances and exits that's said to be one of the most complex pieces of (dangerous) highway choreography in the country.

"We all agree the residents of our state deserve a best-in-class transportation system that makes our communities a vibrant place to live and work, one conducive to economic growth and development," the governor said in announcing the how-to-pay-for-it panel.

Wait just a minute.

Drivers who grind through Waterbury as part of morning and afternoon/evening commutes know that—as tricky as it can be—the "Mixmaster" isn't the problem that has them stalled in a sea of brake lights every afternoon on I-84 in both directions, and lots of mornings on I-84 eastbound.

"The I-84 situation in Waterbury on both ends can happen anytime [and] it's almost a guarantee after 3 p.m.," agrees John DiCarlo, Public Policy and Economic Development Director for the Waterbury Regional Chamber, who we sat down with to parse the I-84 snarls.

"Legend in Waterbury has it that when Interstate 84 was built it was not as wide as other sections of the interstate were going to be in terms of three lanes all the way through. But [Waterbury] was given more exits than … any other city has," DiCarlo explains. "What this results in is people using it as a local road."

Why that happens is also why those longer-distance commuters have no option but to weather the traffic jam; there are no convenient shortcuts from I-84 around Waterbury in any direction, and when the highway is a mess the main roads in the city that you might try are as bad or worse.

If it's bad for drivers, it's just as bad for the city's image and economic development in Greater Waterbury. "Having worked in Hartford for more than 10 years in the state capitol, if you have a perception of doing business in Greater Waterbury, that perception includes a traffic jam," DiCarlo says.

So what gives?

Well, relief is coming to I-84 as part of a five-year project that falls in the shadow of Malloy's major initiative because it's already in motion—officially breaking ground in April. "The project is extremely needed," says DiCarlo, calling it "Waterbury's version of the Big Dig."

"It's going to open that [I-84] bottleneck up," DiCarlo adds, explaining that the project will widen the highway from Exit 25 to the "Mixmaster" area. At least two lanes will remain open on both sides during construction, he says, adding that "the ripping up of bridges on Scott Road and Hamilton Avenue will cause serious disruption in the city."

The bottom line is that the chronic I-84 traffic jam is about to be addressed—but things are going to get worse before they get better, if they get better.

"Our concern," says DiCarlo, "is what it's going to do is shift the bottleneck from Austin Road [and] Exit 25, to after the 'Mixmaster.'"

Stay tuned—and make sure to get have good music or an audiobook on hand if you're traveling through Waterbury any time in, say, the next decade or so. | D.P.C. |

(left) Stuart D. Hirsh (right) in Iraq with refugees who have fled from ISIS to Kurdistan.
(above) Catholic/Chrisitan children hold up the flag of Kurdistan, where they have sought shelter from ISIS.

# ISIS Refugees in Iraq Have CT 'Archangel'

## ONE STATE RESIDENT IS TRYING TO PROVIDE SUPPORT FOR THOSE OVERSEAS AFFECTED BY WAR.

The images that break your heart come toward the end of the 17-minute video entitled "Special Recon, Kurdistan Iraq: Catholic Christian Refugees Persecuted by ISIS." They don't show atrocities, or death and suffering in any direct sense.

Instead they show children who haven't outgrown hope, or lost the will to smile, or dream, despite living in a part of the world that seems perpetually torn by war and exists under the shadow of intolerance and terror.

Children with their grandmother, a child with drawings of Santa Claus and a Christmas tree, boys with a soccer ball—more even than clips of religious leaders and parents talking about fear and displacement, these images form the emotive iconography that suggests the depth of loss when even the innocence and potential of youth risk being assassinated.

Stuart D. Hirsch, Director of Operations for the Department of Emergency Services at Saint Mary's Hospital in Waterbury, made the Kurdistan video based on his six-day trip to Iraq in early March and presented it for the first time when he recently gave the Saint Joseph's Day Lecture at the hospital.

Hirsch undertook the research mission in his role as founder and Chief Mission Officer in Command of the nonprofit group Archangel Airborne 1st Humanitarian Special Operations Group/Air Land Sea-Expeditionary Mission Team.

Archangel Airborne, formed in 2010, is the "first entity to expressly employ the strategic and tactical models of military Special Operations groups, supported by highly skilled volunteer personnel, to the mission of transformative humanitarian services for global populations at risk." Hirsch has a family background of aviators, military service personnel and medical care and humanitarian workers, and is also someone with a strong Catholic faith that was rendered tensile through "intensive formation" as a novice in the Jesuit Order.

His heritage and life experience have sculpted him into a fearless warrior for good—an emissary of worldly salvation for those suffering from oppression, injustice, poverty and need. The hope is that the work will blunt the impact of conflict and steer the vulnerable away from extremism, maybe even pave the way for peace.

With former U.S. Air Force personnel and physicians among its leadership, Archangel Airborne has engaged in missions in Haiti—such as conducting medical clinic operations and community-based first responder training in November 2014—and Operation Miskito Guardians, which involved providing the Miskito Indian population along the Nicaraguan and Honduran river borders with medical and advisory services and training.

Now, with the threat from ISIS escalating in the Middle East and Iraq in particular, Hirsch decided to travel to the region and see the situation firsthand. He traveled to Erbil in Kurdistan, Northern Iraq, and visited places like the Ankawa Mall. "Over 2,000 Christian men, women and children have sought refuge in this unfinished structure from the murderous forces of ISIS," according to his Facebook page.

The caption on one of his opening images from Iraq, an Erbil cityscape, says, "One of the oldest, continually inhabited cities in the world. Muslims, Christians and other groups live in mutual support in Kurdistan 50 miles from the ISIS stronghold of Mosul. These people deserve our strong support as they shelter the Christian and minority group refugees from the murderous intolerance of ISIS."

Kurdistan is a beacon in this dark place. Kurdish Peshmerga militias fight against ISIS, and the Kurds live in a state of tolerance and respect for other cultures. Here, Christians who have fled Syria, and families like one Hirsch speaks with—who fear their daughters will be killed, or kept as playthings by ISIS fighters and raped—are safe, for now.

When Hirsch presented his lecture at Saint Mary's Hospital, he had just arrived home from a return-trip odyssey. It had taken research with the State Department, on-the-ground sources, Catholic Church leadership and former military personnel to help Hirsch prepare for the mission to Iraq. When it was time to leave, ISIS fighting had shut down most flights out of the region, so to get home he had to first fly to Istanbul, Turkey and London—and then on to Washington, D.C., and finally back to Connecticut.

"What is your true North, what inspires you?" he asked those gathered in an auditorium, before reviewing the personal narrative that sealed his faith, and set him on a course of being devoted to living the Archangel Airborne motto*: In Servitium Ad Omnes...In Service to All!*

Archangel Airborne's four pillars are: rescue them; sustain them; educate them; and liberate them. "They'll be less likely to turn to extremism," less vulnerable to ISIS, Hirsch said of those his group will endeavor to help in Iraq. "You will course-correct them … and ultimately save American lives."

*archangelairborne.org* | D.P.C. |

# Madison Mom's Clothing Line Gives Independence to Son and Others

## INDEPENDENCE DAY CLOTHING ELIMINATES OBSTACLES IN GETTING DRESSED.

All great ideas start with a problem and one person's desire to solve it.

For Lauren Thierry, the problem seemed simple—so simple in fact she couldn't believe no one had thought to address it before.

Thierry's son Liam is autistic, and getting dressed in the morning was one of those trying exercises that stole time away from both of them each day, and also took quality time away from her other two children.

"To say it was a bit of a struggle would be an understatement," says Thierry, who lives with her family in Madison. "It's interesting because it's such a mundane thing, getting dressed. There are people doing research on things but leave it to a mom. It's great that you're looking at the brain but these kids have to get dressed and go to school every day."

She calls it "mom sense," and it inspired an idea that has helped not only her son, who recently turned 17, but countless other children throughout the country who lack the fine and gross motor skills necessary to dress independently.

In doing some basic calculations, she figured out that there were likely 21.3 million over the age of three who need help getting dressed every day. Those include the visually impaired, people with spina bifida, cerebral palsy, Tourette's, dementia, Alzheimer's, autism and those impacted by auto accidents.

Independence Day Clothing is a line of comfortable, fashionable and most importantly, reversible basics for males and females of all ages. The preppy clothing line is composed of rugby shirts, cargo pants, leggings, tunics and dresses, and does not include any buttons, zippers or snaps—all things that can cause issues for the disabled.

"Tags, buttons, zippers, even collars, make those rugby shirts, cargo pants, and pretty pastel dresses impractical, uncomfortable, inaccessible and sensory-averse to those in that disabilities demographic," Thierry says.

Thierry understands her son's difficulties as well as those of others, but believed that shouldn't hold anyone back from having a certain degree of independence. The way to do that was to eliminate all of the obstacles and make Independence Day Clothing as sensory-friendly and wearable as possible.

"These kids are forced to adapt to a world that isn't adapting to them," she says. "Why are you making [them] put on a pair of jeans with zippers and a button? [They] can't button and zip. [They] may not have the cognition to tell front from back."

Wandering can also be an issue for people with disabilities, so Thierry made sure that ID Clothing comes with a pocket where a GPS tracking device can be placed, and has partnered with Phoenix 5 Global Tracking.

Thierry, who readily admits she's not a fashionista, focused on the European concept of universal design, something that is accessible and usable by all people. She had ideas but not the skill to execute any of it, so she joined forces with Parsons School of Design graduate Dalila Anderson-Gunn, who quickly signed on as creative and production director.

"I'm the concept girl and she figured out how to do an equally-needed neckline. How do you make a pair of pants that fits front and back?" Thierry says of the partnership. "I'm incredibly blessed to have met her."

ID Clothing is manufactured in New York, and since its launch less than a year ago, sales of the initial 14-piece line have been surprising.

The first iteration of her line comes in youth sizes small, medium and large, but she has plans to create adult sizes. Future designs include a more formal line she has coined "cocktail sweats," and shorts.

"I'm dying to release the underwear and bathing suits, bras for girls who need these things so badly," says Thierry.

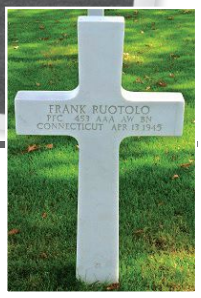
Thierry is pleased with the response ID clothing has received. It's proof that she and her son weren't alone in their struggle.

"Getting dressed—on trend and on time—every morning," Theirry says. "Now that's independence."

*Visit independencedayclothing.com for more information and to order clothing.*

# The Faces of Margraten

AN OVERSEAS GROUP WORKS TO HONOR OUR FALLEN SOLDIERS.




The Netherlands American Cemetery in Margraten; (right) Private First Class Bill Ruotolo's grave.

Plot J, Row 6, Grave 21.

That's where you'll find Private First Class Bill Ruotolo's grave. The cross-shaped headstone rests amid a sea of similar marble crosses and Stars of David within the Netherlands American Cemetery (American War Cemetery) in the rural village of Margraten, in the Netherlands. Like the 10,022 other U.S. soldiers, including 167 Connecticut soldiers, buried or memorialized at the cemetery, Ruotolo, of New Haven, died far from his home in the bloody fighting of World War II.

But Ruotolo's sacrifice and the sacrifice of his brothers-in-arms has not been forgotten.

This May marks the 70th anniversary of the liberation of the Netherlands from the Nazis. To commemorate the liberation and honor the liberators, a Netherlands organization called the Foundation United Adopters American War Graves has organized The Faces of Margraten tribute.

For the tribute, the organization has embarked on an exhaustive search for an image of each of the more than 10,000 soldiers honored in the cemetery. So far images of more than 3,100 soldiers have been found, but photos of thousands of fallen soldiers have not been located yet, including one of Ruotolo, who died in Germany on April 13, 1945.

Sebastiaan Vonk, chairman of the Foundation United Adopters American War Graves, has been leading the effort to find images of those who are interred in Margraten.

In 2009, Mieke Kirkels, a member of the Fields of Margraten Foundation in the Netherlands, tracked down New Fairfield resident Jeff Wiggins, who was the last surviving member of an all-black company of soldiers that had dug many of the graves at Margraten in the winter of 1944. Deeply disturbed by the horrors he witnessed, Wiggins did not speak of Margraten to anyone, not even to his wife of more than 40 years. However, at Kirkels' prompting he agreed to talk about his experience at the cemetery and even traveled to the Netherlands in 2009 to deliver the keynote address at a ceremony that marked the 65th anniversary of the liberation of the Netherlands.

"Margraten taught me a lot about life and taught me also a lot about death," Wiggins told *Connecticut Magazine* in a 2012 story. He added that it demonstrated to him the horrors of war should never be buried. "In Margraten, dead soldiers came in every day—some with missing limbs, some shot in the head. It made you realize that war is evil and that civilized people are going to have to find a better way to settle their differences."

Wiggins died two years ago. At the time he was working with Kirkels on a book about his life and segregation in the U.S. After his death, his wife Janice helped Kirkels finish the book, which was released in the Netherlands last year. Its title translates to *From Alabama to Margraten, Memories of Gravedigger Jefferson Wiggins* and there is discussion of an English version. Janice Wiggins also wrote a more personal account of her husband, *Return to Margraten, A Soldier's Story*.

In November, Janice traveled to the Netherlands for a presentation marking the release of the Netherlands book and honoring black soldiers buried at Margraten. She says her husband would appreciate the efforts of Vonk and his organization to honor Ruotolo and so many others. "His project is very meaningful," she says. "He's taking the time to say, 'These are not just graves. These are not just numbers. These are people. They had lives and their lives were interrupted and they were interrupted doing something that really was not serving them but was serving someone else,' and I think that's quite remarkable."

Vonk has not been able to discover much about Ruotolo. He knows that his mother was named Josephine and his father was named Joseph, and that he enlisted in Hartford in January 1943.

"We are, and should be, grateful for the sacrifices that the soldiers buried here made, as well as for the sacrifices made by those fortunate enough to return home," he says. "By continuing to remember and honor these soldiers, we say, 'Thank you for what you have done for our freedom.'" He adds, "They were sons, brothers, husbands, fathers, students, sports players, etc. It could have been us if we had lived in a different time and place. And it still can be us in case of another conflict."

*For more info, visit thefacesofmargraten.com or svaao.nl. If you have information about a photograph of Ruotolo or another soldier buried in Margraten, contact info@fieldsofhonordatabase.com.* | E.O. |

CATHERINE AVALONE

## Vietnam Vet Who Lost House in Fire Honored At Savor Charity Gala

Jack Ribera of Durham lived through hell in Vietnam, suffered the lingering demons, and was dragged through the flames of mental anguish again in February when a fire destroyed his home.

Ribera and his wife, Peggy, attended the Savor in Style Charity Gala at the Connecticut Convention Center April 11 as guests of *Connecticut Magazine* and got to meet the celebrity chef host of the event, Robert Irvine. As a media sponsor of Savor, A Celebration of Wine, Food & Spirits, *Connecticut Magazine* coordinated an effort to honor an outstanding veteran or member of the military, in conjunction with Savor and the Robert Irvine Foundation.

The Riberas were nominated by their neighbor Ann Khalil of Durham.

Ribera went to Vietnam in February 1966 and was severely wounded in August. Deployed on a mission from Bien Hoa Air Base, his unit was ambushed, coming under fire from machine guns and Claymore mines.

The initial explosion "ripped the top of my head off, which paralyzed my right side," says Ribera. A piece of Ribera's skull was literally blown off—brain matter was exposed and had to be tucked back in by a member of his squad. Shrapnel hit both of his legs, shattering his left leg.

"We got lit up pretty good," says Ribera, who was sent to Walter Reed National Military Medical Center, where he would spend the next 22 months.

Ribera's grandparents lived in Middletown, and when the couple came to Connecticut he got a job in the kitchen at Connecticut Valley Hospital. "I went from washing pots and pans to chef," Ribera says.

As for the fire, the only thing that can be saved is the foundation of the house. They're planning to rebuild and hope to be in the new house in six months. | D.P.C. |

(above) Peter Wolchesky and Dan Gilbert sport AngelRide tattoos during 2014's event.

(below) Brian, Kathy and Tim Duggan of Norwich. Brian is a rider and The Hole in the Wall Gang Camp volunteer and counselor, Kathy is a team leader and Tim is a rider, team captain and ambassador.

# community

BY KATE HARTMAN

All the 2013 riders stand in a "living logo."

## THE ORGANIZATION: AngelRide

**THE STORY:** From the Northwest Corner to the shoreline, cyclists will journey 135 miles along the winding, hilly back roads of Connecticut over Memorial Day weekend in support of children with serious illnesses.

The first AngelRide took place in 2004 and involved only 32 riders. It raised $50,000 to support The Hole in the Wall Gang Camp and financially distressed families of children with cancer.

Since then it has grown into one of New England's premier charity bike rides. The 2013 event raised more than $700,000 and to date the all-volunteer nonprofit Angel Charities, Inc., has raised more than $4.6 million in support of The Hole in the Wall Gang Camp's Hospital Outreach Program.

"What's really wonderful, we have been the driving force behind their growth," says Angel Charities, Inc. Executive Director Lynn McCarthy. "Every year you can see how the more money we raise, the more kids they are able to help."

It's been an incredible decade of growth for the charity, which began with just two people, McCarthy and her friend Fred Brooke, who wanted to raise money for one little girl battling cancer.

"Prior to the AngelRide there was the AngelSwim," says McCarthy. "I worked at the YMCA. There was this little girl named Angel. Her mother worked with me. [Angel] had contracted leukemia. My friend swam and I kayaked alongside him across Long Island Sound in 2002. We raised money so her mother could stay home with her."

For the next few years McCarthy and Brooke continued their charity swims—first along the coast of Connecticut and last year along the coast of New England—but decided to go bigger and broader in 2004. A charity bike ride seemed the perfect fundraising vehicle.

"We both love to ride our bikes. I had just finished the AIDS ride from Montreal to Maine. There was nothing else like that in Connecticut," says McCarthy.

This year AngelRide takes place May 23 and 24, and begins in Norfolk at the Yale Summer School of Music. The riders travel 85 miles to The Hole in the Wall Gang Camp in Ashford with rest stops every 15 to 20 miles. A night of rest follows at the camp with dinner and a show, and Day Two kicks off with a ceremony at the camp. Single-day riders join the fun for the last 50 miles to the finish line at the YMCA in Mystic.

"[The riders] get to stay in the same cabins the kids do," says McCarthy. "It's an experience they wouldn't get otherwise. We're the only outside group that gets to use the facility in that way. It's really special."

The little girl who started all of this, Angela "Angel" Uihlein, has been cancer-free for a decade. She graduated from nursing school and works in the oncology department at St. Raphael's Hospital. Many others have been touched by the AngelRide, either through participation or as a result of the charitable donations.

"People will write to me all the time and say how meaningful AngelRide is to them," says McCarthy. "It's unbelievable."

Register for this year's ride at *angelride.org*.

**If you have an organization with an event that you'd like us to consider for the Community page, please send the details to khartman@connecticutmag.com.**

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## TAKING FLIGHT

Dozens of varieties of butterflies from Asia and South America will flutter about in The Maritime Aquarium's special exhibit "Flutter Zone," running from May 23 through September 7 in the property's riverfront courtyard. Visitors can get up close and personal with the vibrantly hued butterflies as they walk through the space. Be prepared, some may even land on you. A perfect complement to this special exhibit, which is free with admission to the aquarium, is *Flight of the Butterflies,* viewed on the aquarium's six-story IMAX screen.

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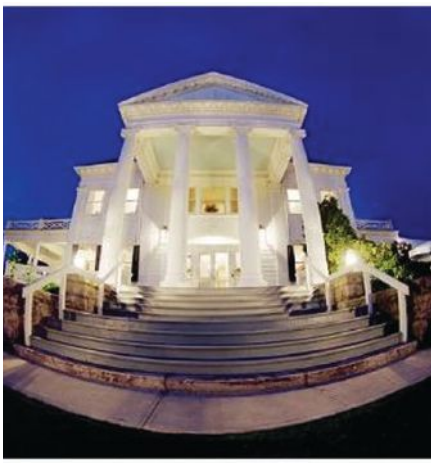
## THE CIRCUS COMES TO TOWN

The **Ringling Bros. Barnum & Bailey** clown car is packed and ready for Hartford. Ringmaster David Shipman will guide audiences on an incredible journey filled with festive acrobats, tumblers, clowns, freestyle BMX riders and a menagerie of animals, all at the XL Center May 6-10. *xlcenter.com*

FELD ENTERTAINMENT

## GREEK FEST

Authentic music, dancing and food (gyro, souvlaki, pastries and more) will mark the celebration of the Holy Trinity Greek Orthodox Church's 43rd annual **Greek Festival** in Waterbury May 7-10. It's a perfect family event filled with face painting, raffles, vendors and live music from The Islanders. *(203) 754-5189, holytrinitywaterbury.org.*



See May 2015 calendar listings at connecticutmag.com/calendar

## LIE TO ME

The Westport Country Playhouse stages ***The Liar*** by David Ives, an update of Pierre Corneille's classic comedy, from May 5-23. Hilarity ensues as an increasingly intricate web of lies leads to misunderstandings and romantic misadventures. *(203) 227-4177, westportplayhouse.org.*

## MAN AND SUPERMAN

Oscar nominee Ralph Fiennes stars in the National Theatre Live's impressive reinvention of Bernard Shaw's classic comedy, ***Man and Superman***. Director Simon Godwin's imaginative rendition will be broadcast on The Katherine Hepburn Cultural Arts Center's big screen in a stunning HD video version on May 19 at 6:30 p.m. *(877) 503-1286, thekate.org.*

## ◀ MUSIC AT THE MANSION

The talented Shiny Lapel Trio will headline the second annual Music at the Mansion, a major fundraiser in support of the **Mystic Blues Festival** in June. Hors d'oeuvres, a candy bar, a rum tasting by The Real McCoy, lawn games, a live auction, cash bar and fun live entertainment will converge at the Haley Museum on May 1. *mysticbluesfestival.com.*

## ▲ BABY BLUE EYES

In a one-of-a-kind multimedia experience, **Frank Sinatra Jr.** takes audiences inside his childhood, showing what it was like growing up with his iconic father. Excerpts from Ol' Blue Eyes' films, rare family photos and videos provide insights into the great entertainer. Sinatra Jr. plays Foxwoods Resort Casino on May 29. *foxwoods.com*

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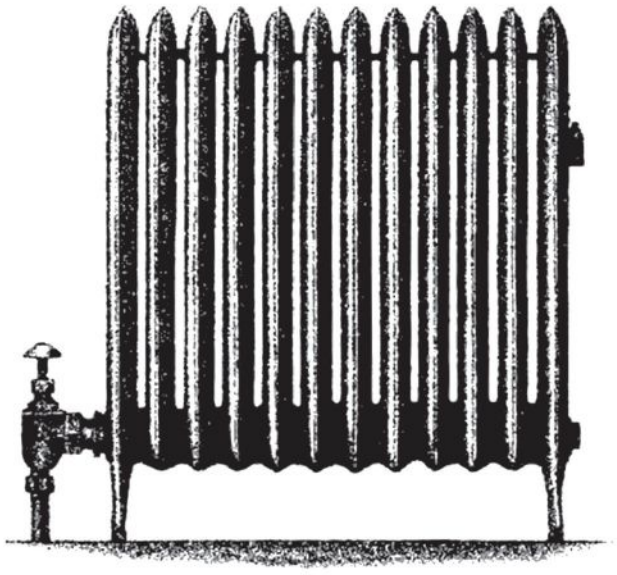

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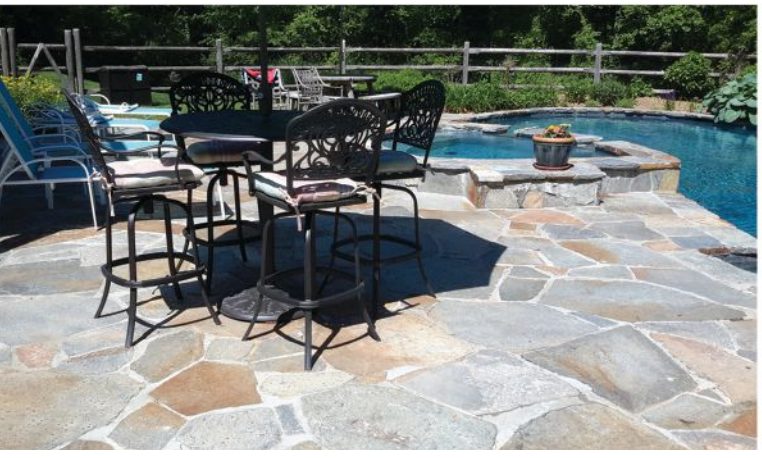

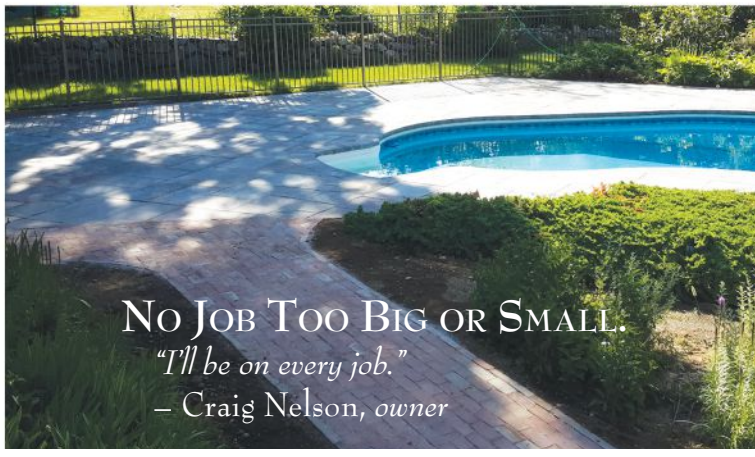


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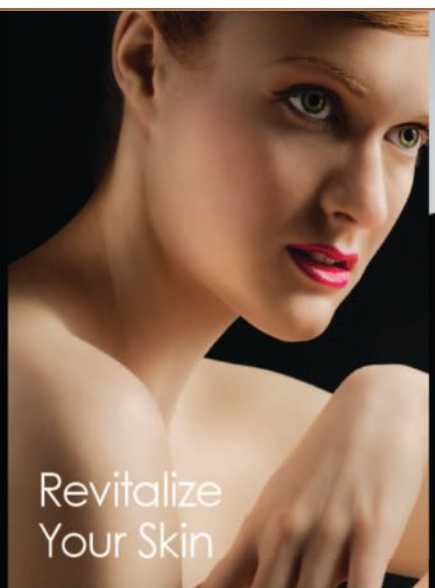


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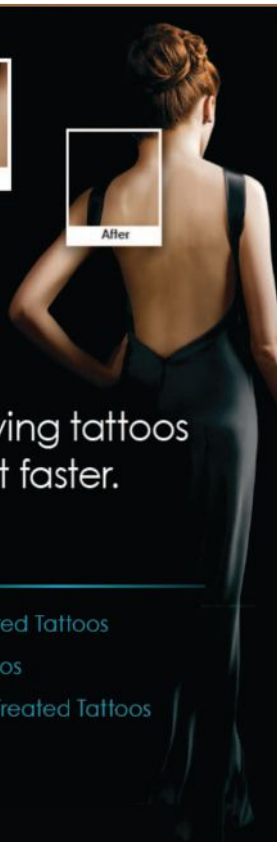

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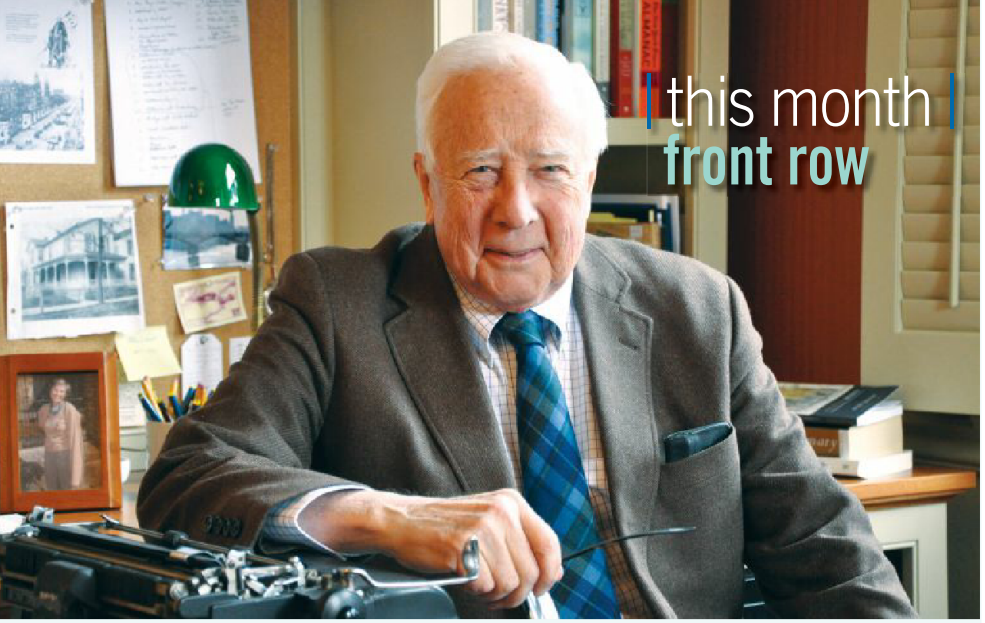

Two-time Pulitzer Prize winner and Presidential Medal of Freedom recipient **David McCullough** is at The Connecticut Forum on May 9 for "A Conversation with David McCullough and Stacy Schiff."

In addition to discussing history and his acclaimed biographies and other works, the Yale graduate will talk about his latest book *The Wright Brothers*, which will be released May 5.

**"A CONVERSATION WITH DAVID MCCULLOUGH & STACY SCHIFF"**
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**Was there something that surprised you during the research for the new book?**

I had a marvelous field day of a time because the material in the Library of Congress from the Wright Brothers' collection is extraordinary, particularly the private family letters—there's over a thousand from the father, the brothers and their sister. They wrote so well that you wonder that maybe they should've been writers. They really were masters of the use of the English language, and yet they never finished high school. They were brilliant in many different directions, and I think that's a quality that most people don't know anything about. Another was the importance of their sister in their lives and in the success of their project and mission. Her name was Katharine and she was really remarkable. In many ways, I felt, that she has a comparable role—not an equal role—to the part played by Emily Roebling in the building of the Brooklyn bridge or the part played by Abigail Adams in her husband's life.

**What's the challenge of completing a book?**

There's a mixture of delight, pride, a great sense of satisfaction that you've accomplished what you set out to do, and that's very powerful. I like making something, and I hope to be making something of value and something that will last. And one of my greatest of all rewards—this is my tenth book, I've been at it for fifty years—is that all my books are still in print. They're surviving the test of time.

But on the other hand, also when you finish a book, you miss it. And particularly, if you became involved with the subjects. When you get to the end, it's almost as if you have to kill them. You have to end it because they're going to die, and it's been very hard for me to do. You get to know these people better in many ways, better than you know people in your real life, and then they walk away.

**What inspires you to write?**

This may strike some people as odd, and it's different than how my academic friends pursue their work in history in that I don't like to undertake a subject that I know much about. If I knew all about the subject, then I wouldn't want to write the book because writing, for me, is like going to graduate school in a particular category. I more often think of it as traveling to a continent that I've never set foot on. It's the journey of it, the detective-case pull of it. I want to find out about this subject—everything about it, and if I knew all about it, I wouldn't want to write about it. There'd be no adventure. I don't want to be an expert because experts have lots of answers and I'm more inclined to have lots of questions.

**You're known for your exhaustive research . . . .**

I like very much to go beyond the conventional components of research in that I believe firmly in walking the walk, that is, going everywhere that the things happened that I'm writing about. Going in every season, of interviewing people, of using photographs as a historic source because you can learn an immense amount by studying photographs if you take the time to do it. I believe strongly that anyone who wants to write, whether it's fiction or biography or history or whatever, would benefit, does benefit, by taking courses in drawing or painting because that's where you really learn to look at things.

**The old adage is "history teaches us we don't learn from history," but what has it taught you?**

It has encouraged optimism because we've been through hard times before, we've been through dangerous times, we've been through heartbreaking, tragic times when there appeared to be little hope of improvement or recovery, and we've always managed to come through. I'm not just talking we Americans, but we human beings. And it was never easy, nor did anyone before us know how it was going to come out, and yet, human beings have the capacity to solve problems. They have the capacity to figure out solutions and to keep going and to try to make the human condition better than it was for our children and our grandchildren. That's a human instinct, and one to take heart from. | R.B. |

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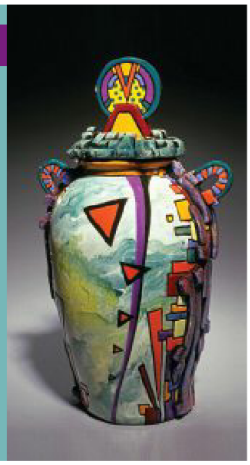

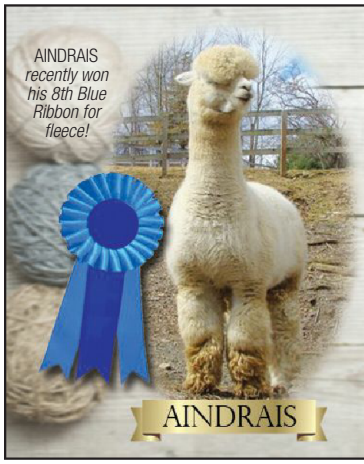


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# The Way of the Samurai

Samurai swords are tools of unparalleled craftsmanship.

"They're really quite extraordinary works of engineering," says Fabian Drixler, associate professor of history at Yale University. "For centuries people in Europe and China have believed that Japanese swords are superior, harder, sharper and less breakable than their own."

More than mere weapons, they were symbols of the samurai's bravery, honor and standing in society as a warrior and leader. The swords were also for much of Japanese history primarily ornamental.

"We're seeing something that looks like—and could function as—as a weapon. But many, and probably most, samurai swords were forged at a time when samurai had no opportunity to use them in battle," Drixler explains.

He adds that even in earlier more violent times, "Most battles wouldn't be decided by swords but by archers, musketeers or pikemen. Nevertheless, it was the sword that came to be fetishized. Then, during the Great Peace that began in 1615, swords became an expression of samurai status. If you were a samurai, you couldn't appear in public without your two swords; for everybody else, the right to bear a sword was a rarely granted honor, rather like a knighthood."

Several stunning blades, recently restored by some of Japan's premier sword polishers, are among the more than 150 spectacular artifacts on display in ***Samurai and the Culture of Japan's Great Peace*** at the Yale Peabody Museum. It runs through Jan. 3, 2016.

Drixler is lead curator of the exhibit and co-author of an accompanying book of the same title. He collaborated on the exhibit and book with two other Yale professors: William Fleming, an expert in Japanese literature and theater; and Robert George Wheeler, a professor emeritus of applied physics and connoisseur of Japanese art.

The exhibit slashes through the myths surrounding the samurai and offers a fuller portrait of the military nobility of medieval and early-modern Japan.

"I tried to move away from the kind of samurai exhibit we've seen in many great museums recently, which tend to present swords and helmets and armor as military equipment, when during the Great Peace at least, their main purpose was to justify the inherited privileges of a warrior elite that hadn't fought a battle for generations," says Drixler.

MASK: PHOTO BY W SACCO

To that end the exhibit provides a complex, multidimensional portrait of the worlds of the samurai and those they ruled. Ritual suicide is touched upon, as is the practice of infanticide (during some periods, many Japanese believed that they should raise a few children well). The exhibit also examines the samurai's many cultural achievements, as well as their ultimate ability to preside over an unparalleled period of peace.

The samurai originally emerged at the northeastern edges of Japan, where imperial conscript armies faced fierce resistance from the Emishi, a people they considered barbarians but whose highly skilled, horse-mounted archers they found difficult to defeat. "The samurai's fighting style and their weapons were largely borrowed from the Emishi," says Drixler.

After 1615, the samurai presided over 250 years of peace, the longest stretch that any large society has known. Referred to as the Tokugawa period, it is at the heart of this exhibit. During this era theater thrived along with elaborate stage craft (stage elevators and rat costumes included) and an exuberant culture of fandom. The exhibit features several mass-produced, full-color prints of actors and particular performances that were widely distributed at the time.

The Great Peace came to an unlikely end at the tip of a U.S. whaling harpoon. In the mid-1800s whaling was a major U.S. and New England industry and some of the waters around Japan were popular hunting grounds. Japan had long been closed to foreigners, which caused problems for the crews of American whaleships when they tried to resupply their stores or sought refuge after a shipwreck.

Succumbing to Western political and military pressure, Japan ended two centuries of tight controls in 1854. Over the next 20 years, samurai fought a civil war, and following victory, abolished themselves. Before long, tourists began to visit Japan, often returning home with shimmering samurai swords—along with a mythical vision of who the samurai had been.

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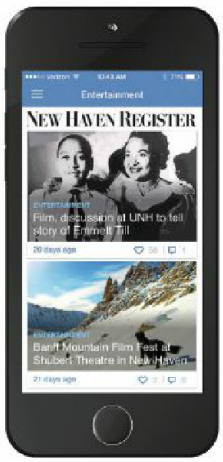
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Since buying the business, Gettle and his wife Emilee have been working to restore the seed company to its former, recognized glory—the legacy and physical buildings alike. It is perfect timing as the country's food culture reverts back to a simpler time.

"People want to know where the food is coming from, like 100 years ago," says Gettle. "What people thought was outdated years ago is popular again. Local is more nutritious."

A key component to the business's revitalization is the annual **Heirloom Festival**, which celebrates five years on May 24. It's a day of appreciating food—from seed to plate.

"There are three different components [to the day]—food and garden history, there's a 'how to' component, like how to garden, and non-GMO labeling. That's a huge section of interest," says Gettle. "We get people who are interested in all three. [The topics] are well-covered in speakers and people to mingle with."

A number of gardening and non-GMO speakers as well as food historians will be at the event including Lawrence Davis-Hollander, founder and of the Eastern Native Seed Conservancy, who will lead an informational talk on tomatoes.

Traditional artists like blacksmiths, spinners and candlemakers will entertain visitors, as will local musicians. James Easton will demonstrate the art of broom making and the Wethersfield Art Academy will conduct painting demonstrations. The Art Truck will stop by and roaming puppeteer Robin McCahill will be on hand. Food, crafts and plants will be available for purchase.

"We try to tell the story of Comstock at the festival," says Gettle. "It's much bigger than that. We were the seed capital of America for a while."

The best part? It's all free. Have fun and explore Comstock, Ferre & Co.'s two-acre property.

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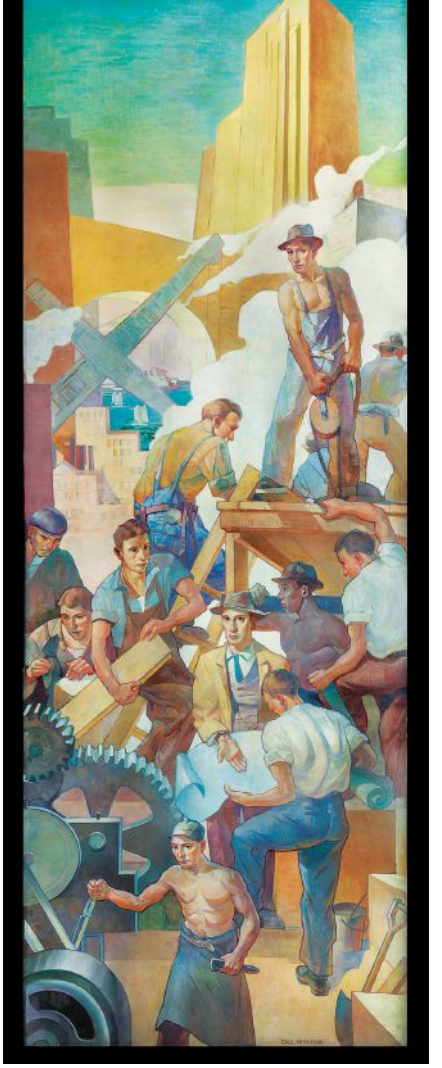
# Enough to Live On: The Arts of the WPA



After two years in office, President Franklin Delano Roosevelt was still struggling to bring the country out of the Great Depression. Progress was slow going and Americans needed to go back to work. The president enlisted the help of trusted advisers, particularly Harry Hopkins, to brainstorm ways to accomplish that.

In 1935, the Works Progress Administration (WPA) was created out of the Emergency Relief Appropriation Act and would become the most ambitious American New Deal agency. The four divisions of the Federal Project Number One employed thousands of artists and spurred the country's artistic Renaissance.

"It almost immediately put thousands of musicians, artists, writers, sculptors and dancers back to work nationally," says filmmaker Michael Maglaras. "The numbers are staggering. Hundreds of thousands works of art were created."

This year is the 80th anniversary of the WPA, and to mark the occasion Maglaras has created *Enough to Live On: The Arts of the WPA*, a documentary film about this Golden Age of American creativity.

"Today when you walk into the post office in Portland, or the post office in Thomaston or Southington or Lakeville, you'll see a mural there that was created between 1934 and 1942 under a section of the WPA and paid for by the federal government," says Maglaras, who lives is Ashford. "We have examples in our film about the innovative stuff that was being done."

Maglaras began writing the film last year. With so much information available, and so many worthy works of art from which to choose, a nearly 11 hour film needed to be edited down to a watchable time.

The final 90-minute feature, which Maglaras says represents a "good cross section of art" from Connecticut, Montana, Washington, Arizona and other places, will premiere at the New Britain Museum of American Art on May 14.

"The art that we show on screen will speak for itself as all art does," says Maglaras, "but the real message is when America was at its lowest point, 25 percent of the population unemployed, 60 percent of the African-American population unemployed, we reinvented ourselves entirely. We have an enormous amount to take pride in because of that."

Enough to Live On: The Arts of the WPA documents this seven-year period of artistic and cultural renewal and highlights some of the most impressive works and the art that still exists today.

"In 1937 the federal theatre project hired a 21-year-old Orson Wells to stage a performance in Harlem of Macbeth," explains Maglaras. "He says, 'If I'm going to do it I don't want the play to be set in Scotland. I want to set it in Haiti and only hire black actors.' Under the auspices of the federal theater project, this happened. That kind of stuff permeates this film and this experience."

Many famous artists got their starts as WPA artists like Jackson Pollock and Willem de Kooning, who once said, "The WPA gave me enough to live on," the quote that gave Maglaras' film its name. It is a sentiment true of all artists employed by the program at that time.

The film, like the project itself, is about more than just the art. It's also about the context within which these works of art were created. And perhaps more importantly, what the country was able to accomplish as a result.

"What's really important is that Roosevelt believed that art needed to connect to the people," says Maglaras. "He was determined to take art off of the plateau of the elitists, so you could walk into high schools, post offices and federal buildings [and see art]. He was determined to use art as a way to lift our spirits." | K.H. |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Prison life: Fortaleza de San Carlos de la Cabaña; (inset) El Castillo del Príncipe.

# Adventures in Castroland

## IN THE 1970S, TWO CONNECTICUT COLLEGE STUDENTS GOT AN UNEXPECTED CUBAN EDUCATION.

BY TOM CONNOR

The restoring of diplomatic ties between the U.S. and Cuba no doubt has some Connecticut residents packing their bags and readying their humidors for the pleasures the Caribbean country holds. But not so fast for Ronald Schooler, Jr. and James Evans, from Wilton, who spent three years on the Communist island in the early-1970s as "guests" of former-President Fidel Castro.

For them, the end of long-standing sanctions and the easing of travel restrictions are overdue but complicated by Cold War politics, as well as by their experiences.

"The reason we maintained the embargo and everything else was basically to appease the Cuban exile community in Florida, a very strong political faction that has opposed any relations with Castro," says Schooler, 65. "But it was ridiculous. Every other western country has maintained relations with them. All the European countries have free travel there."

While Schooler is optimistic about traveling again to the island, his boyhood friend is more circumspect. "There's a certain paranoia involved in returning," Evans, also 65, says during a recent visit from his home on St. John in the British Virgin Islands. "Cuba is still a police state. They have a long history of human rights violations. There are thousands of political prisoners still, even as we speak."

He and Schooler know something of which they speak.

Forty-four years ago, they were arrested as "enemies of the state" and sentenced to three years as political prisoners in Cuba's infamously brutal prison system. They came out fluent in Spanish but also conversant in aspects of the culture, history and life-perspectives few tourists experience: the roots of Cuban-American tensions; Kennedy assassination conspiracy theories; the magical realism that pervades Latin American societies and literature; and the adaptability of the human spirit to endure the most extreme of situations.

### "You'll Be Back in Time for Finals!"

In the fall of 1971, Ron Schooler and Jim Evans were enrolled in the University of New Hampshire when a friend in Rhode Island invited Ron to help sail his 36-foot trimaran, a multi-hull sailing vessel, to Jamaica. All they had to do was repair the boat, which had been sitting idle in Jamestown harbor. The rest would be a breeze.

In the spirit of his generation, Schooler said "sure" and left school. Four months later—in the wake of a hurricane off the Virginia coast that snapped the mast and rudder—the boat arrived in Montego Bay, where the crew was befriended by local Rastas. A month later, with the other two crew having to fly back to the States, Schooler found himself alone with the trimaran 2,600 miles from home port. So he called his middle-school pal, who was still enrolled at UNH and about to go on spring break.

"I said, 'Hey, you wanna come down and help me bring this boat back?'" Schooler recalls. "'You'll be back right in time for finals!" Evans flew to Jamaica to meet his friend.

On April 29, 1972, the two left the island with 200 pounds of local marijuana in the hold—cargo intended to fund the adventure, and then some. Sailing on a moonless night with limited navigational gear, they believed they were in the shipping lanes of the Gulf Stream, which flows westward around Cuba before swinging up through the Straights of Florida. But they weren't sure; with the Cuban Missile Crisis fresh in the Cuban psyche, the coastline was blacked out against potential invasion.

Around 3 a.m., something changed. "There's a rhythm to the ocean," says Schooler, "and we were sailing along on it when all of a sudden the water went smooth." What happened was that they had passed unawares through a reef system a mile off Cayo Cantiles, about 80 miles southwest of the Cuban mainland.

They headed back out to the Gulf Stream, but this time hit a reef. With the boat beached and filling with water, they ditched the illicit cargo and when dawn broke, rowed the trimaran's dingy to the island, which was uninhabited. That night, as they made a small fire on the beach, Evans noticed that his friend's arm had turned black: It was completely covered in mosquitoes. They spent the night in shallow waters up to their necks, leaving their submerged bodies to the sand sharks that bumped them and their faces to the insects that left their lips and eyes swollen nearly shut.

The next morning they spotted a passing fishing vessel. Though exhausted, Schooler swam out to it under the watchful eye of a fisherman onboard, who aimed a harpoon in his direction. Once onboard, the man pointed to a nine-foot shark that had followed Schooler from the shallows to the boat.

The Americans were taken to a fishing cooperative central within the island chain, then to a military installation on the mainland.

It was May 1, International Workers Day and, amid the celebrations Schooler and Evans were the catch of the day. Soon, two intelligence officers pulled up in a Fiat, put Schooler and Evans in the backseat, and drove off with them to Havana. Arrested on charges of "illegal entry into the country and endangering the security and integrity of the Cuban state," they arrived a few hours later at G-2 State Security, a prison in Havana, for initial interrogations. A month later they were transferred to Castillo de Principe, an 18th-century military fortress in Havana

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surrounded by a moat, which had become a prison for political opponents of Castro in the wake of the Cuban Revolution of the late-1950s that ousted dictator Fulgencio Batista.

Schooler and Evans were 22-years-old. Back home, college friends had graduated and were starting careers and lives just as the two friends were about to embark on a dark, strange tour of Castroland—alone. Separated and isolated, they wouldn't see one another, or have any contact with the outside world, for nearly five weeks. (A far better fate than one fellow inmate—guards kept him in a morgue drawer for six months, letting him out once a day so they could hose down the slab.)

### Days of Solitude

In Castro's political prisons, torture was routinely administered during interrogations but also meted out for minor infractions. Che Guevera, the Argentine revolutionary and Fidel Castro's second-in-command, served as commander of the La Cabaña Fortress prison—La Cabaña, for short—where he was rumored to have taken relish in ordering firing squads to murder hundreds of Batista loyalists and other Cubans rounded up after the revolution.

Ironically, by the time Schooler and Evans arrived, treatment had improved as a result of Soviet influence on Castro's regime. "The Russians made things better," Schooler says. "Interrogations were more psychological and the emphasis more on re-education programs." Still, he and Evans were isolated from one another and the rest of the population. Solitary confinement was itself psychological punishment. For Schooler, however, it opened a window into another reality.

"When I was in solitary I had the most vivid dreams—dreams I still remember today, more than 40 years later," he recalls. "I remember one in which Jimmy comes up to me and says, 'Tell these guys interrogating us exactly what we were doing. We have to be truthful.' And I was saying, 'No, we can't tell them about the contraband!' During the second or third interview, my interrogator was increasingly curious about what was on the boat and I realized that Jimmy had told him everything. Which turned out to be true. So I told him and he said, 'Why couldn't you have at least saved some of it so that at least we could know what you were doing—that you weren't here to spy or take people off the island?'"

About four months later, he and Evans were transferred again, this time to La Cabaña, where they would spend the next two years among some one thousand other political prisoners, many from the old guard of Castro's enemies. There, in early November, nearly a year after Schooler had left New Hampshire, the two were finally given a trial.

If prison was surreal, so was the Americans' day in court. One clue that the trial might not follow a traditional judicial path was the fact that the Cuban authorities hadn't notified the

Swiss Embassy. Another was that their court-appointed defense attorney arrived in the same car as the three judges, two of whom fell asleep during the proceedings. The sole witness? Schooler's and Evans' interrogator, who when asked replied, "I don't believe a word they said during the entire interrogation process."

Following a six-hour rant by the prosecuting attorney, during which the young Americans had to stand while understanding little of what was said, they were sentenced to six years of hard labor, later reduced to three years, with the remainder to be served at La Cabaña. It was there, and at a labor camp near the end of their stay, that the college dropouts took a deep-immersion course in a foreign language and graduate-level studies in political intrigue and the idiosyncrasies of Cuban detention.

### Presumed Dead

Meanwhile, back in Wilton, the men's families had no idea of their plight. Two weeks after their boat failed to arrive in Florida, friends who had been waiting for them alerted Schooler's and Evans' parents, then the U.S. Coast Guard. An air and sea search was launched but covering north of the island, where the trimaran was expected to be.

"Our parents thought we were lost at sea," Schooler recalls. "They thought we were dead."

Deepening the mystery of their disappearance was the lack of wreckage from the boat. As it turned out, the fishermen who rescued Schooler and Evans returned to the reef to salvage what they could. When they were later arrested and thrown into the same prison, they told the Wilton Two that they had repaired the boat and that it eventually had been given as a gift to a major in the Cuban military.

The Swiss Embassy, the de facto refuge for Americans in trouble in Cuba following the closing of the U.S. Embassy, was left in the dark and of little help. They hadn't been notified of the trial.

The two were in El Principe for many months before a fellow prisoner snuck out a letter to his family. The prisoner's family then sent it to a relative in New Jersey, who for-

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warded it to Wilton.

"That was the first knowledge our parents had that we were in Cuba—it was the first indication they had that we were alive," Schooler says. The letter also launched a concerted campaign to free the two. Schooler's father, an engineer with Mobil Oil, contacted the State Department. Rawley Walter, Jr., a New Canaan resident who was CEO of Mobil at the time, also got onboard, as did several senators.

The sons had no idea.

### Magical Realism

Days in La Cabaña were spent exercising, playing chess (a national pastime) and listening to the stories of older Cubans, counter-revolutionaries who had taken part in the CIA-sponsored Bay of Pigs Invasion in 1961, but also former owners of factories and newspapers. "They were some very interesting people there under some very bizarre circumstances," Schooler says, "like have a dream and telling someone about it—anything that was perceived as a possible threat to the regime."

One political prisoner who befriended them was said to have been friends with Lee Harvey Oswald, accused assassin of John F. Kennedy. Kiki, as he was known, was the son of a military man under Batista who had been executed by a firing squad. Many prisoners felt betrayed by Kennedy during the Bay of Pigs, and Kiki intimated a tie between the failed invasion and JFK's assassination. Hired by the CIA and living in the U.S., Kiki was arrested for hijacking a plane back to Cuba. "This was a year after Kennedy was killed," Schooler says, "and he was running for his life. Several close friends of his were eliminated following the assassination because of what they knew."

While at La Cabaña, Schooler and Evans also traded lessons in English for Spanish lessons. "It was six months before we could converse," Schooler says, who had taken Spanish in school, "and about a year until we were fairly fluent. By the second year, we no longer had American accents."

The Cuban authorities seem to have forgotten they were American.

Allowed with the other prisoners three-day passes every month, the two were simply dropped off one Friday evening in downtown Havana and left to their own devices. "It bordered on the bizarre," Evans says. "No groundwork had been prepared. We were given the clothes we were wearing when we were picked up—jeans and t-shirts, but no shoes—that had been stuffed into sail bags and were still damp and moldy and full of salt."

With night falling, they called the family of a fellow prisoner whose wife let them stay. Other prisoners who had been released also helped and as a result of their monthly passes, soon learned their way around Havana.

Then, one day in March 1975, guards came into the cell the two were sharing. "They said

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to Evans, "Okay, pack up your stuff' and then to me, 'No, not you, just him." Schooler recalls. They weren't given any further explanation, but Evans was returned to the U.S.

Finally, two months later while working at the labor camp, Schooler went up to a guard on the date of his scheduled release. "'Ah, my sentence is up,'" he recalls saying. "And he said, "Oh no kidding, that's great!' It was as if I could have told them at anytime that it up and they would've said, 'Great, come on!"

Put up in a house that had belonged to one of Batista's mistresses, he was fed, measured for a suit, and a week later put on a plane first to Jamaica, where the U.S. Ambassador welcomed him, then Miami, where he was questioned by half a dozen U.S. government officials who never identified themselves.

Outside the airport in New York, his final destination, Schooler's parents were waiting. At first, they didn't recognize him. "I had blond hair and was tan from working in the sun," he says, "and I was in shock. There were hundreds of people arriving from all over South America, going through customs. I was walking around, looking for people, when all of a sudden I heard my name called and I realized it was my mother. I think the three years were just hard on everybody."

### Cuba Calls, But Not Everyone

Schooler eventually went back to college, graduating from UConn. Jim Evans did not. Today, both work in construction and remain fluent in Spanish, which they speak with Hispanic work crews. For three years, Schooler also volunteered at the Calvin Reformed Church in South Norwalk, teaching English to Hispanic immigrants.

Now, he seems ready to revisit his Caribbean haunts, along with the new wave of American tourists. "I would go back in a moment," he says, "but first I'd have to find out if Jimmy and I would be allowed back."

Evans, who appears to have had a harder time reconciling those years, has his doubts. "I was deported as an 'undesirable' and if I went back I would want some assurances of free passage which, if received, would be difficult to believe," he says. "I would have to think long and hard before returning there."

Still, their three-year odyssey changed both of them in ways they don't regret.

For Schooler, the Cuban years provided an adventure and an education. "I call it my graduate studies in political science and Spanish language," he says. "I came away fluent in Spanish but also with the knowledge of how adaptable the human spirit is. I knew we could endure just about anything."

His friend, with whom he remains in touch, also received an education, one he couldn't have gotten in college. "It broadened my mind to people in other countries and their points of view," Evans observes. "I brought with me when I left a different vision of the world than the one I grew up with in Wilton."


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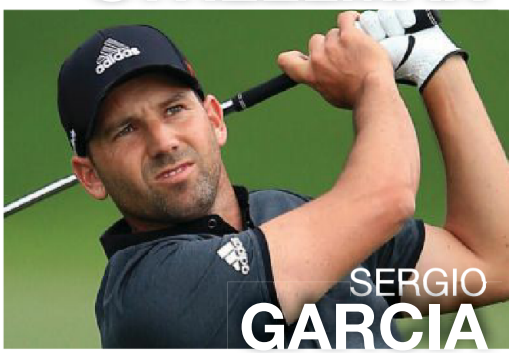


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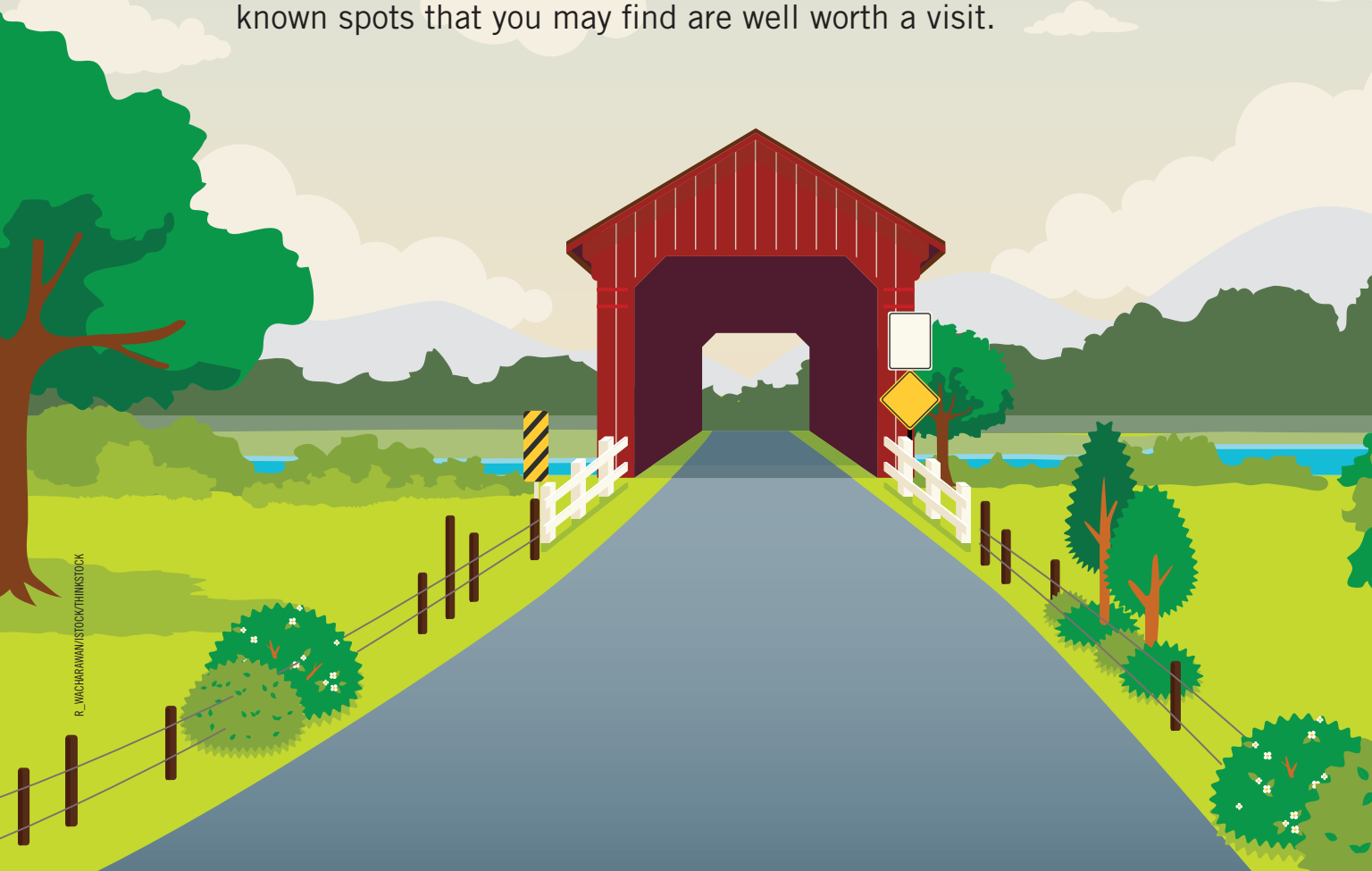
# Off the Beaten Path

BY RAY BENDICI, DOUGLAS P. CLEMENT, KATE HARTMAN & ERIK OFGANG

Despite its relative size, Connecticut has a tremendous amount of things to do and places to see, including many destinations that most lifetime state residents don't even know about. Here are eight lesser-known spots that you may find are well worth a visit.



R_WACHARAWAN/ISTOCK/THINKSTOCK

Bush-Holley Historic Site, Greenwich

# Bush-Holley Historic Site, Greenwich

For uninitiated visitors Greenwich can seem intimidating. Known as a haven for famous artists, fashion designers, Wall Street moguls and other successful folks who want to be close to New York City but live in the country, it's a tony town that deserves its status but not the perception that it's forbidding—open any door and you get a warm welcome.

One great place to start is the Bush-Holley Historic Site in Cos Cob, whose most famous occasional resident was American Impressionist Childe Hassam.

The waterside enclave in the shadow of I-95 overhead (given an awkward twist, the story goes, so the property wouldn't be compromised) is home to the Greenwich Historical Society, and the centerpiece Bush-Holley House is open as a museum with guided tours that highlight two distinct periods of the house's history—its New Nation (1790-1825) years and its role at the heart of the Cos Cob Art Colony (1890-1920).

We took the tour recently and both aspects are compelling. The history is best left to the guides giving the tours, but a super-short version goes like this: Bush-Holley House was built in stages beginning in 1728, with the main saltbox house built in 1738. The Bush family had slaves, and operated a tide mill. In the late 1700s, two buildings were joined together to form a larger, grander structure. Ownership passed from the Bush family in 1848, and Josephine and Edward Holley operated it as a boardinghouse for artists and writers beginning in 1882, then passed it to their daughter Constant Holley following her marriage to the artist Elmer MacRae in 1900. It became known as the Cos Cob Art Colony, the first Impressionist art colony in Connecticut.

One of Hassam's best-known and most-loved paintings, "The Goldfish Window, 1916," (in the collection of the Currier Museum of Art in Manchester, N.H.) was painted in an upstairs room that is on the tour. You can literally stand in the scene.

*(203) 869-6899, greenwichhistory.org*

**Also nearby:** Keep the art theme going with a visit to the terrific Bruce Museum, and shop along Greenwich Avenue. Cos Cob has a number of good restaurants favored by the Bush-Holley staff, including Coast (good value prix fixe lunch), Mumbai Times (Indian), The Drawing Room (light lunch and tea), Tomatillo (create your own Mexican dishes), Aux Delices (great breakfast, lunch and dinner) and Green & Tonic (for the health conscious).

# Cushing Center, New Haven

Descend two flights of stairs to the subterranean basement of Yale's Harvey Cushing/John Hay Whitney Medical Library and you will stumble upon something truly unexpected—and eerie. Jars of brains line the shelves of the Cushing Center, a small museum displaying more than 400 brains and other specimens from The Cushing Brain Tumor Registry.

Dr. Harvey Cushing, known as the Father of Modern Neurosurgery, was an 1891 Yale graduate and Sterling professor. He pioneered the use of X-rays to diagnose brain tumors and the practice of monitoring blood pressure during operations. But it is his brain tumor registry, which he began in 1902, that has served as his greatest contribution to the medical field.

Cushing kept detailed histories on the hundreds of patients he operated on—all of which had brain abnormalities—and often retained specimens for further study. The doctor would also keep in touch with former patients and convinced many to donate their brains to science after their deaths so he could study the long-term effects of brain surgery.

After years of storage in the basement of the E.S. Harkness Hall, these brains are now displayed in their original leaded glass jars on shelves in The Cushing Center, which was built in 2010. Patient photographs and histories are also on display along with some of Cushing's personal items including his lab coat, family photos and journals. (Don't forget to open all of the drawers for more discoveries.)

Don't be intimidated by the library security desk where you must sign in to visit the center—it's worth the extra time. Once you're inside, take the opportunity to explore the library's historical collections.

*(203) 785-5354, library.medicine.yale.edu*

Cushing Center, New Haven

(below): Dr. Harvey Cushing's personal artifacts and preserved brain specimens.

**Also nearby:** New Haven has a lot to offer just steps from the Whitney Medical Library. Go shopping at The Shops at Yale and grab dinner at any of the city's impressive restaurants including the newly opened Harvest Wine Bar on Chapel Street or Tarry Lodge around the corner on Park Street. Take in a show at the Shubert Theater, Yale Repertory Theatre or Long Wharf Theatre.

Fort Trumbull, Groton

## Fort Griswold, New London, and Fort Trumbull, Groton

Located just a few minutes off I-95 on the banks of the Thames River, New London's imposing Fort Trumbull, which has existed since the Revolutionary War, was built in its present form between 1839 and 1849 in an impressive Egyptian Revival style of architecture. In World War I and II it served as a top-secret submarine research facility, while in the Cold War it was used as a U.S. Navy Underwater Sound Laboratory.

Across the river in Groton, within sight of Fort Trumbull, is Fort Griswold, a fascinating Revolutionary War-era fortification that is the site of one of the darkest chapters in Connecticut history that remains even more woefully underappreciated. British soldiers under the command of turncoat Benedict Arnold took the fort during the raid that led to the burning of New London. According to some debated accounts, after taking the stronghold, British soldiers mowed down colonists who had already surrendered.

"Fort Griswold is for my money one of the best Revolutionary War sites," says Alan J. Plattus, director of Yale Urban Design Workshop. He adds it's a much better preserved site than the more famous Bunker Hill site in Boston.

Plattus and Andrei Harwell, project manager at the Yale Urban Design Workshop, are bringing more attention to the two forts and other historic sites along the Thames River. At the prompting of the Avery-Copp House, a historic home and museum on the river, Plattus and Harwell began looking at ways a connected visitor experience could be developed along what is being called the Thames River Heritage Park. The unifying feature of the "park" would be the river and the goal is to have these sites joined by a water taxi in the way that Ellis Island in New York is connected to Liberty Island (home to the Statue of Liberty) by ferry. The anchors of the heritage park will ultimately be the two forts, as well as the Submarine Force Museum in Groton and the proposed National Coast Guard Museum in New London. There will also be access to more than a dozen smaller sites.

All funding for the water taxi has not been finalized, but Groton Mayor Marian Galbraith expects the taxi to be launched in some capacity this summer. A pilot version of the water taxi ran last September for two weekends. "It was hugely successful," says Galbriath, noting that the taxi averaged about a thousand passengers each day.

**Also nearby:** (In Groton) Fort Griswold is only a few minutes away from the newly opened craft brewery Outer Light Brewing Co., which offers a variety of excellent craft brews. You can also take a walk…er…stroll down memory lane at the Galaxy Roller Rink, which shares a parking lot with Outer Light Brewing. (In New London) Try the award-winning lobster bisque at Gaspar's Restaurant, or continue your cultural experience at Caroline Black Garden; part of the Connecticut College Arboretum, this five-acre garden offers a mature collection of ornamental trees and shrubs from around the world.

## The Slater Memorial Museum, Norwich

Considering it stands prominently at the center of the stately grounds of Norwich Free Academy, it's remarkable that more people don't know about this nearly 130-year-old gem of a museum, open to the public year-round. At the heart of the museum (the building itself a gorgeous homage to Romanesque architecture) is a remarkable collection of more than 150 life-sized plaster casts taken directly from original Classical and Renaissance sculpture about a century ago, when such ambitious efforts were commonplace. The result is that you can get within inches of heralded pieces such as Michelangelo's "Pieta" here, an opportunity not available with the actual work as it is kept behind bulletproof glass in Italy. So rather than travel the globe, you can see "Venus de Milo," the towering "Nike of Paionios," the "Dying Gaul" and other notable works all in one place. Exact replicas of other sculptures that have been subsequently damaged or lost are also here, including ancient Assyrian statues like those that have recently been destroyed by Muslim extremists in the Middle East.

In galleries around the two-story sculpture space are paintings, decorative arts, pictures and historical items from the 18th, 19th and 20th centuries. In addition, on display are objects from the archives of the eponymous Slater family. The museum also stages special exhibitions in its Charles A. Converse Gallery, which was added to the original structure in 1906. Opening on June 21 and running through Aug. 28 is

The Slater Memorial Museum, Norwich

The Prudence Crandall Museum, Canterbury

*Bridge of Light: Artistic Illumination from the Balkans*, featuring works from both Bulgarian and American artists.

*(860) 887-2505, slatermuseum.org*

**Also nearby:** The Slater is only minutes from Mohegan Sun Resort Casino and its myriad dining and entertainment options. To make a weekend of it and indulge a bit, The Spa at Norwich Inn offers first-class accommodations and a full-service spa with 37 treatment areas and multiple personal services.

## The Prudence Crandall Museum, Canterbury

Although she is the official state heroine, very few Connecticut residents are familiar with the inspiring efforts of Prudence Crandall or the house (now a museum) in bucolic Canterbury where she lived and her story is showcased. In 1831, Crandall came to the town in the Quiet Corner to open a school for young women, which was successful until she admitted Sarah Harris, a young free black woman. The other students soon left, so the idealistic Crandall dedicated her school to educating "young ladies and little misses of color," the first private school in New England to do so, which operated under duress for two years. Angry locals eventually arrested Crandall for daring to teach black women and then later attacked and heavily damaged the house, forcing the school to close and Crandall to leave town.

Fortunately, the structure remained, and in 1984 it was open to the public and now offers tours and rotating exhibits. Restored to match the time period when it was a school, the house contains early 19th-century furniture, paintings, vintage photographs and related historical objects.

The museum officially opens for the season on May 3 with *Lives and Legacies: Prudence Crandall's African-American Students*, which focuses on the stories of the brave young women who attended the school; on May 9 is a corresponding day-long symposium featuring a panel discussion focusing on the school and its legacy. Also new this year is *Beyond the Classroom*, an installation on the second floor in a space that was previously off the tour but has been restored and had served as living quarters for students.

In addition to hosting school groups throughout the year, the museum—a public entity owned and operated by the state—presents special events and educational opportunities throughout the year.

*(860) 546-7800, cultureandtourism.org*

**Also nearby:** As Canterbury is in the heart of the Quiet Corner, much of the attraction here is the beauty of the surrounding countryside. To the north are the picturesque Old Furnace and Quinebaug Lake state parks, while to the southeast is Hank's Dairy Bar, an iconic summer hangout that hosts classic car cruise nights and live music.

## The Old State House, Hartford

History comes alive at Connecticut's Old State House, but rest assured a trip here is not one of those mind-numbing historical deep dives that can put even the most devoted museumgoer to sleep. On the website, the state house is described as "not exactly a museum. We're more like a laboratory or classroom—for both the physical and virtual worlds." Interactive exhibits pair with the building's original government rooms to give visitors an interesting look into the past.

Between 1796 and 1873, the state's branches of government alternated between Hartford and New Haven every year. The 1796 Old State House on Main Street remains the only capitol building from that era still in existence in Connecticut. As the site of the Amistad Trial and the location where the 13th Amendment was ratified in Connecticut, the Old State House is central to the state's Democratic past.

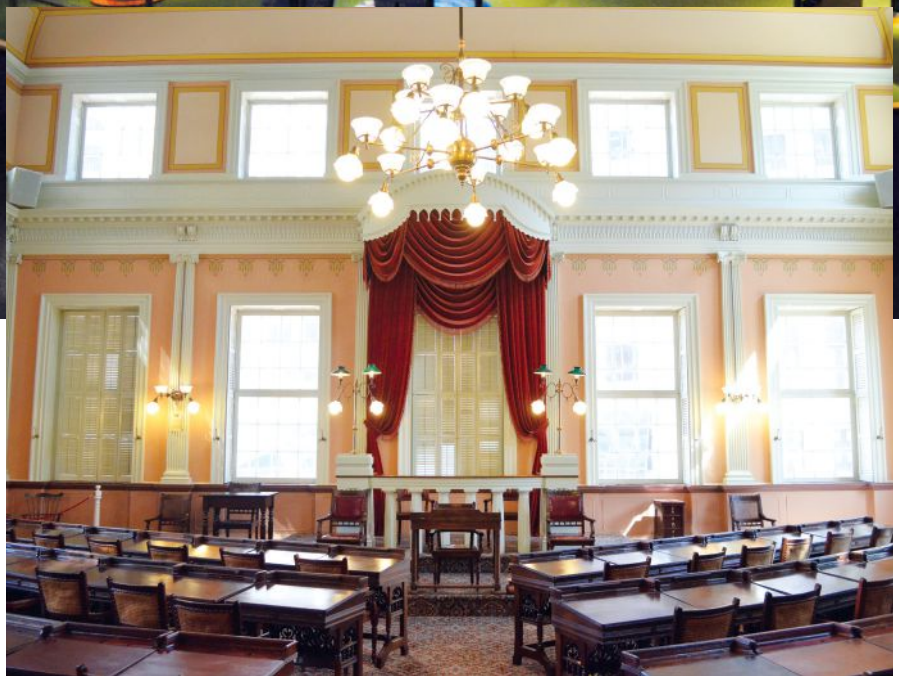
Wander through the pristinely maintained House of Representatives and Senate chambers where issues like slavery, civil liberty and the right to vote were hotly debated.

Downstairs, Connecticut history is presented in brightly colored displays perfect for children and adults alike. A full-sized historic fire engine, Mark Twain's bicycle and artifacts from the country's oldest continuously published newspaper, the *Hartford Courant*, are all on display.

Upstairs is home to Joseph Steward's Museum of Natural and Other Curiosities where the walls are lined with rare masks, animal heads and all kinds of unusual finds including a "unicorn's horn" and a two-headed calf. *(860) 522-6766, ctosh.org*

**Also try:** Pair a trip to the Old State House with more museum fun at the Wadsworth Atheneum or the Connecticut

At the Old State House, you can visit the Interactive Connecticut history exhibit, see the original House chamber (below left) or a two-headed calf (below right).



JOHN BERRY

Science Center, or see a show at the Hartford Stage or The Bushnell Performing Arts Center. There's live music and dinner to be enjoyed at the newly opened Infinity Hall or visit any number of other delicious options including NIXS Hartford, Ted's Montana Grill, Firebox or ON20.

## Eric Sloane Museum and Kent Iron Furnace, Kent

Eric Sloane believed old tools allowed for a form of time travel.

"He thought of tools as a way of reaching into the past," says Karin Peterson, director of the Eric Sloane Museum and Kent Iron Furnace. "He talks about how when you held an antique tool that had been used by people over the years it was like shaking hands with your ancestors."

Guests can experience a similar connection when they visit the Eric Sloane Museum and Kent Iron Furnace, which houses Sloane's extensive collection of historic farming tools and a wide selection of his artwork.

Sloane, who died in 1985 and lived in Warren when the museum was founded, was an author and artist. He was renowned for his vivid paintings of idyllic New England scenes. As you drive to the museum, you can see the farm fields and forested mountains that provide the perfect backdrop.

To get to the museum, located a few miles outside of downtown Kent, you turn off Route 7, and onto a driveway that fittingly takes you over a line of railway tracks. As you make the turn, a black steam engine parked on the tracks comes into focus. This steam engine belongs to the Connecticut Antique Machinery Association's museum, which shares an entrance with the Eric Sloane Museum.

Though the two museums are separate entities, they share a campus and have a collaborative relationship. The Antique Machinery Association is dedicated to the preservation, restoration and demonstration of antique machinery from the rich industrial past of the U.S. It houses many operational historical machines, which are often demonstrated in all their mechanized glory for guests.

The Sloane museum is also home to ruins of the Kent Iron Furnace. "The whole Housatonic River Valley through Connecticut up into Massachusetts was

the center of the iron industry in the 19th century," Peterson explains. The iron furnace on the museum grounds was one of more than 40 in the region. "They had all the ingredients you needed for making iron," Peterson says, including a source of iron ore, trees to make charcoal and water power from the river to work a bellows.

*(860) 927-3849, facebook.com/EricSloaneMuseum*

**Also nearby:** Up Route 7 is Kent Falls State Park, known for its 250-foot waterfall that cascades down the mountainside to the Housatonic River. The area also offers plenty of hiking, including miles of trails at the 2,300-acre Macedonia Brook State Park and access to the Appalachian Trail at Bull's Bridge. Grab lunch at the Panini Café, enjoy dinner at the Fife 'n Drum Restaurant, or have drinks and dinner at Kingsley Tavern. Keep an eye out for beer from Kent Falls Brewing Company, often on tap at several local establishments.

## White Memorial, Litchfield

Anchored by a Conservation Center with a nature museum, and home to 4,000 acres of preserved land with campgrounds, boating facilities on Bantam Lake, and more than 35 miles of trails, White Memorial in Litchfield is a glorious nature sanctuary.

The most popular trail encircles Little Pond with a wooden boardwalk that travels through woods, over small bridges, along marshy fringes and even above an edge of the pond itself. It's wonderful in all seasons, and you might end up there on the same misty afternoon when nine or 10 majestic great blue herons have come.

Still, it's not the most intriguing trail—or the most mysterious. Those attributes belong to another trail that will have you thinking you've encountered the remains of an ancient civilization if you discover it without context; how else to explain the cavalcade of concrete piers and the long, narrow canal?

The trail, which edges up against Bantam Lake—where a viewing platform offers a terrific perch—has been demystified a bit in the recent past, as White Memorial has put up signposts denoting it as the Ice House Ruins Trail, and those signposts have QR codes you can scan with a smartphone to hear a video presentation on the ice house.

White Memorial Research Director James Fischer created a corresponding website (icehousetour.blogspot.com) detailing the history of the ice house—a commercial operation that was "the length of two football fields," Fischer's site says. "The company even had railroad service making the distribution of ice to distant cities possible."

It all ended with the ice house fire, which Fischer says burned for several days beginning on August 5, 1929. All that's visible now are the decaying piers that held up the wooden conveyor system that moved ice blocks to the ice house, the recently uncovered foundation of the ice house, and the mini canal that was used to float the blocks to the ice house before the conveyor system was built. (There's also an exhibit on the ice house and ice harvesting in the nature museum.)

*(860) 567-0857, whitememorialcc.org.*

**Also nearby:** After exploring White Memorial, head to the center of town to shop (fine wine, antiques, men's and women's fashions) along West Street, where you can also dine very well at West Street Grill, or enjoy Connecticut craft beer with dinner in At the Corner Restaurant & Pub. Or a few miles away in Bantam you can get the state's best ice cream at Arethusa Farm's creamery, and one of Connecticut's best meals at Arethusa al tavolo restaurant.

JACK MCCONNELL, CT DEPT OF TOURISM

top: Exhibit at the Eric Sloane Museum highlighting the history of the iron blast furnace.

middle: The boulder marking where the ashes of Eric Sloane and his wife are buried; the Noah Blake cabin can be seen in the background.

bottom: White Memorial, Litchfield

Connecticut home&garden

# DESIGN HARMONY

By KATE HARTMAN

**LEISURE AND ACTIVITY CONVERGE** in one thoughtfully planned in-ground pool discreetly nestled behind a stunning mahogany and cedar home in Woodbridge.

The homeowners, both avid swimmers, were looking to replace the property's existing small and underused pool, which was there when they purchased the land more than a decade earlier. They hoped to install something larger, more functional and pleasing to look at. "The pool area was designed for recreation, exercise and entertainment," says Robert Charney of Charney Architects LLC, the New Haven-based firm hired to design both the home and later the outdoor spaces.

A pool redesign was always in the works but the home overhaul was top priority. As the residence of a family with four children, the interior spaces needed to accommodate the busy day-to-day lives of the brood. The house project was designed in 2000 and finished a year later.

The family was looking for a "modest palette of materials and clean, crisp interior spaces and details." Charney and his team gave them large open living spaces—like the butterfly-roofed den that overlooks the backyard. The entire home is constructed from vertical and horizontal tongue-

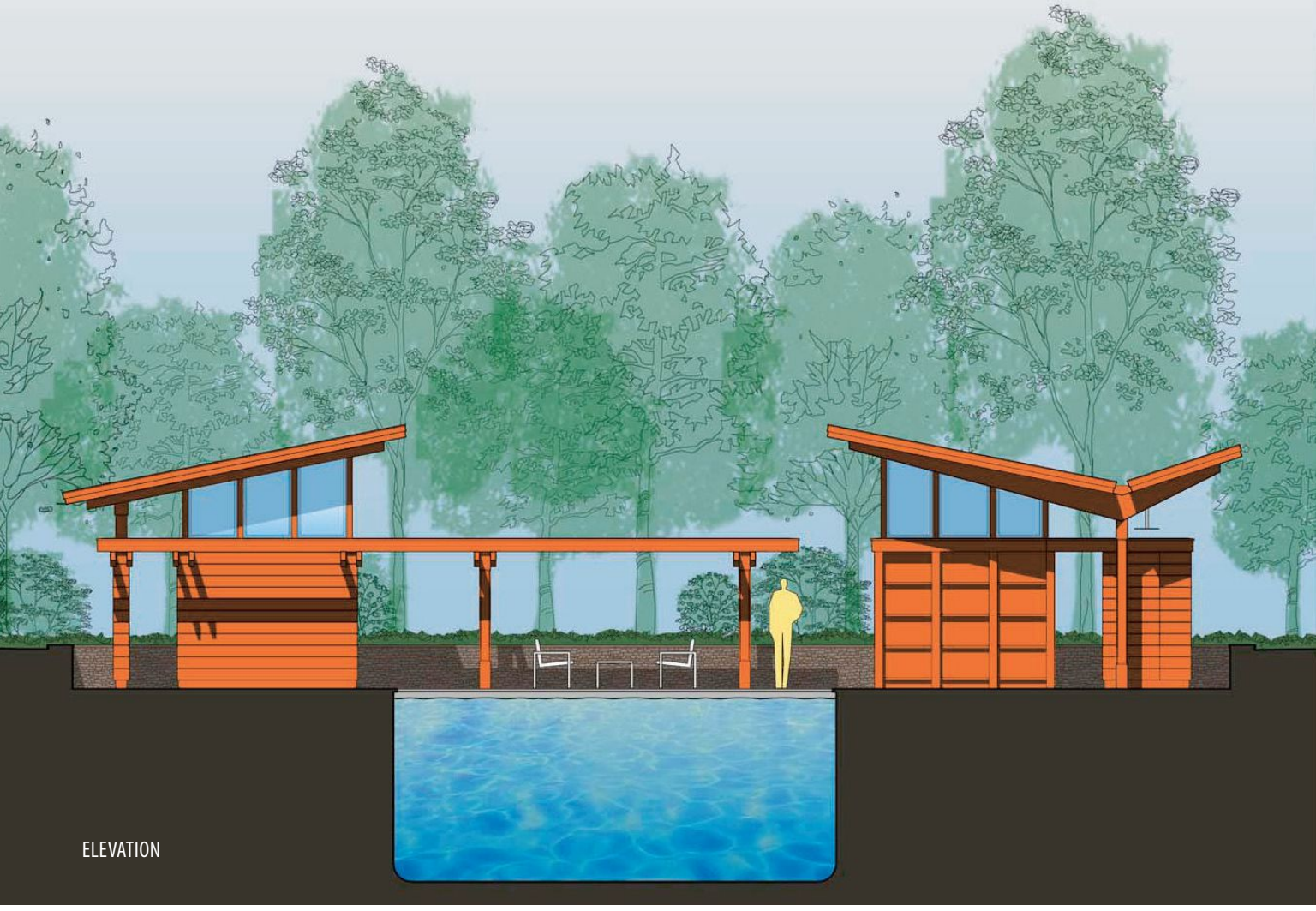
BO CROCKETT

*A stunning pool house blends in perfectly with its surroundings.*

Photography

Exteriors,
Jim Fiora

Interiors,
Robert Charney



ELEVATION

and-groove cedar planks. Large glass windows take advantage of the views and allow the outdoor and indoor spaces to mingle.

It was understood from the beginning that the interiors and exteriors would be equally important on this property. The house was designed to feature the yard, and likewise the pool, and patios were designed to frame and feature the house. There is an inherent connection between the two accomplished by the utilization of many of the same materials—bluestone, cedar and bamboo—and the repetition of shapes in both designs.

"We wanted to extend the geometry and organization of the house onto the landscape with the design of the pool area," says Charney. "The roofs of the new pavilions extend the vocabulary established by the inverted roof of the original family room."

The outdoor project was completed in May 2013 and includes a new in-ground pool, patios and two pool pavilions located at the far end of the property, separated by a pergola. The north pavilion acts as a storage building while the south pavilion functions as a changing room or powder room, complete with an outdoor shower.

"We created two pavilions, not one, in order to reduce the size of each structure and to separate seasonal storage from the shower, water closet and changing rooms," says Charney.

In the south pavilion, sliding doors divide the changing room and the shower for privacy. A mosaic glass-tile floor flows throughout the space and is echoed on the interior of the hot tub and lane lines of the

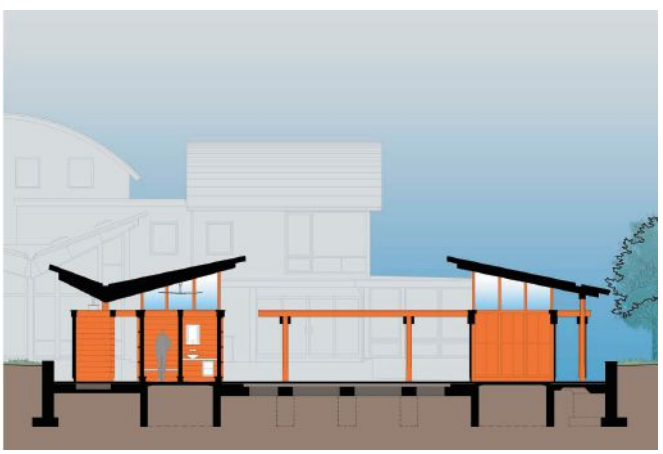
*The pool house was designed to incorporate the architectural elements of the home.*

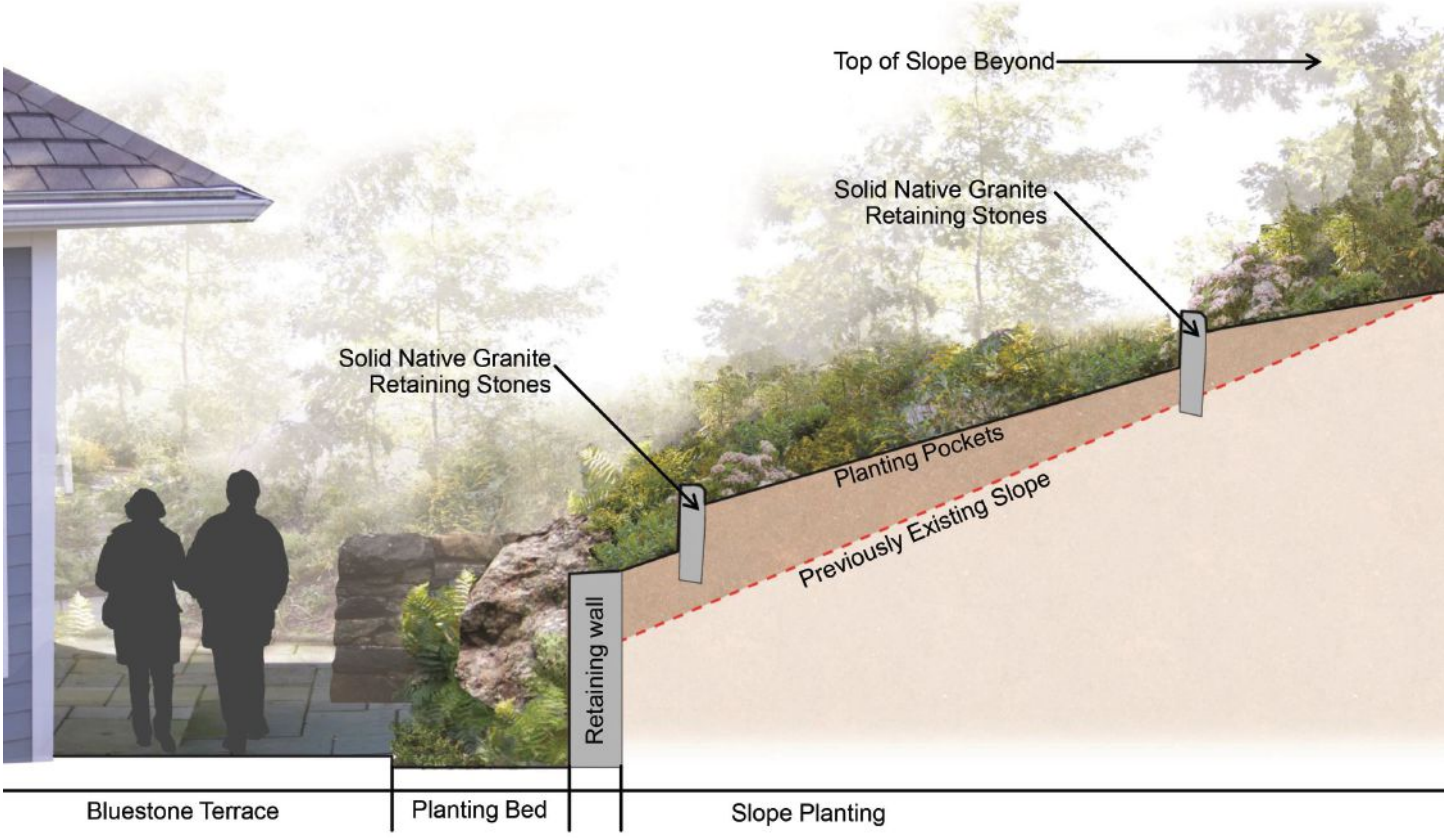
pool. The floor of the outdoor shower is made of ipe decking with a bluestone boarder, and bluestone slabs are used for the bench and the lavatory counter. Fixed clerestory glass welcomes daylight into each pavilion and a sliding panel within the gridded siding, along with a louvered door, allows for cross ventilation of the changing room.

"The pavilions sit in front of a low stone wall that defines the end of the architectural space," Charney explains. "The opposing roof forms, in combination with the pergola and the wall, frame the view from the near end, but leave the space open ended. We wanted the view to continue into a natural landscape and not just end at a wall or object."

Landscaping around the pool was left intentionally minimal to create a meadow-like atmosphere abutting a thick deciduous forest. The tall looming trees create natural privacy for the home and pool. The shrubs and grasses used in the few flowerbeds "contrast the crisp, angular architectural forms" in the overall design.

The result is a successful, and obviously stunning, outdoor pool that complements the original home, and looks as though it was built at the same time, not over a decade later.





A distressed landscape is managed and enhanced creating a gathering space and seasonal interest for the clients.

# Carving Garden Beauty Out of an Essex Hillside

**IN NEW ENGLAND, WHERE THE FORCE OF ALL FOUR SEASONS** is fully felt, when the weather is finally agreeable, people flock outside. Outdoor spaces are just as important as interiors in Connecticut and many homeowners dedicate significant time and resources to create outdoor paradises for themselves.

The landscape architects, who take on these projects by combining manicured lawns and gardens with impressive structures in beautiful and functional designs, deserve to be recognized. That's precisely how the Connecticut Chapter of the American Society of Landscape Architects (ASLA) feels, and each year the association aims to shine a light on some truly outstanding projects in the annual Connecticut Professional Awards.

According to the contest's "Call for Entries," the awards "identify, recognize and publicize outstanding examples of recent works by Connecticut landscape architects and designers, acknowledging excellence in landscape architecture design, planning and analysis, communications and research."

Entrants must be ASLA members, and association Executive Director Jeff Mills says 30 applications were received for the 2015 awards. From that pool, 12 projects were selected in five different categories—Landscape Architectural Design – Built Works, Landscape Planning and Analysis, Landscape Architectural Communication, Landscape Architectural Research and The Landmark Legacy.

Below we take a closer look at one of the residential winners.

## Blast Site Restoration

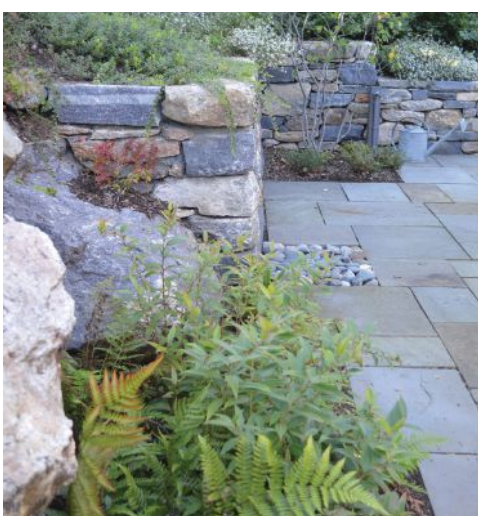
### Anne Penniman Associates, LLC

An Essex hillside was blasted in 2009 to accommodate the construction of a new condominium assisted living complex. The resulting landscape was ragged, disturbed and in desperate need of a design solution.

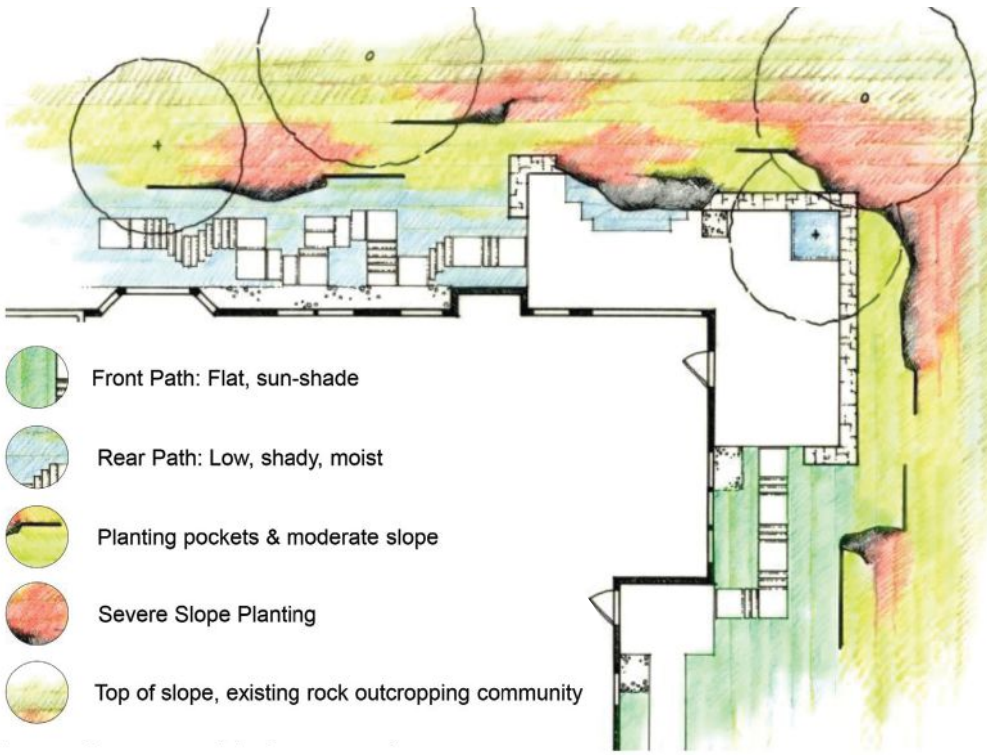
The challenges were obvious, and landscape architect Anne Penniman of Anne Penniman Associates, LLC in Essex was tasked with creating, "a garden that would be attractive through the seasons with usable gathering spaces reminiscent of the indigenous Connecticut landscape."

It wouldn't be an easy task since the awkwardly situated L-shaped parcel was characterized by steep and unstable blast slopes. The space was too limited for any major design feature.

Solid native granite retaining stones and native fieldstone retaining walls are used to stitch the blasted ledge together and retain additional soil to provide deeper planting pockets.



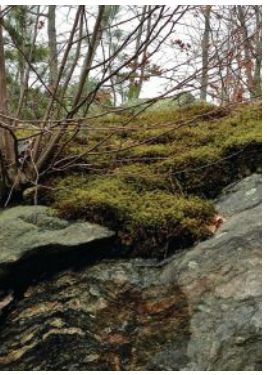
Creation of habitat and interactive gardening spaces


Front Path: Flat, sun-shade
Rear Path: Low, shady, moist
Planting pockets & moderate slope
Severe Slope Planting
Top of slope, existing rock outcropping community

Penniman's firm employed the use of strategically placed native granite and fieldstone retaining walls constructed by Moyer's Landscaping Services of Killingworth to keep the steep slopes at bay.

"[Moyer's] also installed the bluestone terrace and meandering pathway, which gives the impression of a larger space by making the user watch one's footsteps," says Penniman. "In this case, the path is about the journey, not the destination."

A selection of native Connecticut plants were selected to fill out the space in a decorative yet lusciously wild arrangement. The state flower, the mountain laurel, was judiciously employed as were lowbush blueberry, sedges, ferns, red cedars, bayberry, creeping junipers and sweet pepperbush.



Planting palettes were developed based on microclimate conditions, soil depth and severity of slope, with inspiration coming from the existing rock outcrop plant community found at the top of the slope. Various perennials, mosses, lichens, grasses and ferns colonize the voids between ledge. Junipers and other evergreens were added to blend the new work with the naturalized outcrop beyond.

"All of these plants fit in specific ecological niches and are acclimatized to various conditions of soil depth and moisture as well as solar aspect found on the site," says the architect. "This is the way we plant, for resilience and also for a sense of place or fit in the landscape."

From a broken, abused landscape emerged a personal oasis for the homeowners, who Penniman says have really claimed the space as their own gardening and enjoying the shifting seasons.

"In a very small and quite distressed landscape we created a garden, a habitat and a place for our clients to dwell outside and enjoy the wonders of nature," says Penniman. "We were really pleased that the landscape was healed and improved through the project."

Naturalized plantings colonize the interstitial spaces between ledges and stepping stones.

# Trade Secrets Celebrates 15 Years of Garden Style

Trade Secrets is turning 15 and the best secret yet? The two-day garden event is better than ever—and the who's who of the design world, including Martha Stewart and Carolyne Roehm (both event devotees), know it.

Started in 2000 by Bunny Williams as a small garden sale in her backyard to support Women's Support Services (WSS), Trade Secrets has grown into the Northeast's premier garden event of the year.

The popular two-day event, which takes place May 16-17, features a rare plant and garden antiques sale at LionRock Farm in Sharon followed by a self-guided four-garden tour the next day.

"Often, events begin to get tired after 15 years, but not Trade Secrets," says Williams. "Each year the plants and objects for sale have gotten better and better, and this year, to celebrate the 15-year anniversary, each vendor has promised to go all out. I am already getting excited!"

More than 60 vendors will participate in the sale on Saturday, offering an array of rare plants and unusual garden accessories. This is the only place for garden enthusiasts to find rare specimens from specialized growers and some of the nation's best small nurseries. Between the stylish furniture, cloches, wrought-iron fencing and garden statuary, there is something for everyone.

The following day, four Connecticut gardens will be open to the public for self-guided tours. Take time to explore Bunny Williams' beloved garden at her home and the "deliciously odd" garden of renowned designer and antique dealer Michael Trapp, both in Falls Village. Also enjoy the calm and understated Rockwood Farm garden in Cornwall and new this year, the spring garden at Twin Maples in Salisbury.

Twin Maples' horticulturist Deborah Munson is quoted on the Trade Secrets website saying, "This garden is incredibly beautiful in spring—it features so many shades of green."

Since its inception, Trade Secrets has grown into the signature fundraiser for the WSS, which focuses on domestic violence intervention and prevention in the Northwest Corner of Connecticut and nearby towns in New York and Massachusetts.

"I can't thank all the volunteers and supporters enough for all that they have done for the past 15 years to make Trade Secrets such a success," says WSS Executive Director Lori Rivenburgh. "It provides the necessary funding for our programs and services and helps create a community free of domestic violence and abuse."

Regular tickets for the sale are $40 and gain you access from 10 a.m. to 3 p.m. Early bird tickets are $125 and get you in the door at 8 a.m. Gardens are open from 10 a.m. to 4 p.m. the following day; admission is $70 day of, $60 in advance.

*tradesecretsct.com*

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# RECLAIMED RETREAT

*A Bridgeport mother and son build a special little garden retreat.*

While flipping through a copy of *Better Homes and Gardens*, Bridgeport resident Annette Erzen stumbled upon a little piece of inspiration. An image of a refurbished "garden retreat" got her thinking about the potential in her own small, suburban backyard.

"She loves her garden and she wanted a retreat, somewhere to relax outdoors," says Erzen's son, Stephen.

The hut in the magazine's picture was made out of reclaimed materials. Erzen thought she and her son could replicate the structure in their own way. He agreed to build it for her, though it would be the largest project he had tackled on his own, as he is not a carpenter by trade.

It was up to Erzen to collect windows and doors for the walls of her retreat—the first set of windows were purchased off of Craigslist. Many others came from friends, family and neighbors. The doors, which open the front and right side of the building, were purchased from Habitat for Humanity.

*A wonderful garden escape was assembled from repurposed materials.*

"We wanted to keep it recycled," says Erzen, who painted all of the pieces a deep grey-brown color to create some continuity.

Stephen Erzen says the project was harder than he expected it to be. Since the gazebo-like structure was to be made completely out of windows and doors, "the framing had to be strong enough to hold and protect [the windows]."

Over the course of three months, he worked on the retreat about three days a week from April through July of 2014. In the end, he was able to create something truly memorable and unique for his mother and grandmother, Ida Massimino, who has enjoyed her morning coffee al fresco since the building was finished.

The small structure is located in the left corner of her property, on a previously under-utilized patch of grass. The floor is a checkerboard pattern of white rocks and red pavers. Light enters every side of the building through the 34 windows that comprise the walls. The ceiling, made of PVC, keeps the interior cool without making it dark.

Adorned by a table for two, a hammock swing, a sideboard and a variety of blooming flowers, the retreat is truly that—a retreat—offering a variety of options for relaxing and enjoying spring and summer days. The front doors open to a fire pit and swing, allowing for "indoor/outdoor" living. The door to the right opens to Erzen's garden. A hand-painted image of a hummingbird, done in a stainglass-style by Erzen's daughter-in-law, Marie, finishes the retreat.

"We love it," says Erzen. "It's everything and more."

As long as the weather holds, she plans to use her garden retreat through the fall—think warm cups of coffee in the crisp autumn afternoons.

All in all, Erzen spent about $1,000 on her garden retreat, and it was worth every penny.

# NATURE'S NOBLEMAN

## BY MICHAEL CATAREVAS

**Jim Fowler, the legendary host of "Mutual of Omaha's Wild Kingdom," has been everywhere on earth, but he and artist wife Betsey long ago chose the wilds of Connecticut to call home.**

PHOTOS BY ARNOLD GOLD

On a recent frozen February afternoon, Jim Fowler peers out the kitchen window of his Rowayton home at a hanging bird feeder being occupied by a hungry squirrel.

"How the heck did he get up there?" wonders the former star of the long-running TV program, "Mutual of Omaha's Wild Kingdom."

Fowler taps on the window and the squirrel scrams, but the aggressive critter quickly returns for a second course, answering Fowler's question by climbing up a railing, then jumping several feet to land on the feeder.

"Well I'll be darned," says Fowler, smiling.

The wonders of nature and its inhabitants have never stopped fascinating the 82-year-old, whether he's in Africa, encountering the planet's most dangerous animals, or simply observing suburban backyard creatures. Which is why he may have changed career course, but has never given retirement a thought.

These days Fowler and his wife Betsey, married 43 years, pursue their passions nonstop. He is now a spokesman for the preservation of animals, open space and the environment, while she is a prominent wildlife artist, producing vivid paintings sold as poster prints via the Internet and at art shows throughout the country.

The Fowlers have called Connecticut home since 1984, when they moved to New Canaan from New York to raise their son Mark, now a documentary filmmaker, and daughter Carrie.

The camera-friendly smile and sparkling eyes people remember from his "Wild Kingdom" years are still Fowler's trademarks. He has slowed over the years, and currently uses a cane to get around after a left knee replacement. "And I need to get the right one done," he laments. "A lot of people think a rhinoceros or alligator got me, but it was from playing football in the '50s."

Jim and Betsey met in Chicago in the late 1960s, during the formative years of "Wild Kingdom."

"Back then, Chicago was the center of the television industry, and that's where the show was based," says Fowler. "Betsey was working there as an artist in the advertising business, doing fashion drawings of women and other things. I was invited to speak to the Women's Advertising Club.

"When it was over, Betsey came up to me and said she enjoyed it. Then at a party a few nights later, I was telling some women that I train animals and respect them, but don't necessarily love them, because my life can be in danger if I don't read them correctly.

"Betsey heard that and scolded me a bit. I calmed her down, and thought if I could buffalo her, she might be a pretty good date."

They would marry, and Jim took her to Africa, where she developed a love for painting animals, a passion she still pursues today.

## A LIFE OF ADVENTURE

Still a large, imposing presence, Fowler's once 6'6 frame is now closer to 6'2. He has lived an enviable life of action and adventure, starting when he excelled in sports growing up in Albany, Ga. A high school baseball star, he was offered contracts by the Philadelphia Phillies and New York Yankees.

"I was thinking for a long time that I might be a professional ballplayer," he says. "But I wanted to play college football."

He did, at Earlham College in Richmond, Ind., earning degrees in zoology and geology. With injuries having scuttled any chance of a baseball career, Fowler decided to study and work with birds of prey. He was employed at a raptor sanctuary in Florida when he first met Marlin Perkins, who, as host of a TV series called "Zoo Parade," was filming a segment there. A few years later Fowler was in New York after having been in Africa helping capture wildlife for zoos. He was bringing birds back to Florida, but before doing so was asked to make an appearance with one on the "Today" show.

"That's been something I've heard all my life," he says with a chuckle. "People always ask me to come speak. Then they say, 'By the way, bring your animals.' They don't want me, they want my animals!"

In 1961, Perkins saw Fowler on "Today" showing off a powerful harpy eagle, and asked him if he'd like to co-host the pilot for "Wild Kingdom." It debuted in 1962 and became one of the longest-running syndicated shows in television history, making Perkins and Fowler huge stars.

In the early years, Perkins, Fowler and producer Don Meier did the show on the cheap. With only one camera in the field, it often appeared that the young buck Fowler was doing the heavy lifting, with the older Perkins barking orders.

Not so, says Fowler. "Marlin was just as active, but the camera cutting back and forth between us gave viewers a false impression. Once we had more cameras, it looked better."

With "Wild Kingdom" a success, there was more time to plan episodes. The principals worked with wildlife conservation groups and game wardens in Africa and other exotic locales. Most of the time the action would center around having to tag animals for scientific research or to transport to safer environments, as well as catching and transporting specimens to zoos worldwide.

"We did a lot of what I call capture, wrestle and tag," says Fowler. "It was all real. We joined in with wardens and scientists on projects they were doing. We also did a few shows a year on animal behavior, without Marlin or me being there."

Jim and Betsey Fowler, photographed April 2015 at their home in New Canaan.

## THE CLOSEST CALLS

Fowler has often been asked how he was able to maintain his composure when taking on wildlife most people would find terrifying.

"Today's media has done a pretty good job of trying to make animals extremely dangerous, and I worry about that," he says. "I know the reality of a situation, what's threatening and what isn't. I worked with animals well before I was on 'Wild Kingdom,' and I learned that if you're gonna fool around with them, you better know what the danger points are.

"For example, a big anaconda down in the Amazon, you gotta know that it'll wrap you tail-first. You don't want to hold the head and leave the tail out there, because if it gets you with the tail around your neck or waist, one that weighs 200-some pounds, you're done for. When you work with a snake that's as big around as an ale keg, you better know what you're doing."

Regularly interacting with the planet's most dangerous animals on their turf, Fowler had some extremely close calls, but even on those he knew what to do to survive.

"I once went behind a giant termite mound in Zambia," he recalls. "It was sort of a cold day, and I walked away from camp further than I should have. I was going to lie up against the mound because it was in the sun. I started to walk around the edges, and all of a sudden, five feet in front of me was a big male lion, which I woke up. They told me later that I roared louder than the lion did!

"You see, there are zones you have to be aware of. There's the attack zone, of about three feet, where if you surprise an animal it will attack you rather than run. Then there's the flight zone. Pelicans will let you get within about 40 feet, then they'll move on. A deer in the woods only lets you get so close before it runs. When I'm working with animals I gotta know all this.

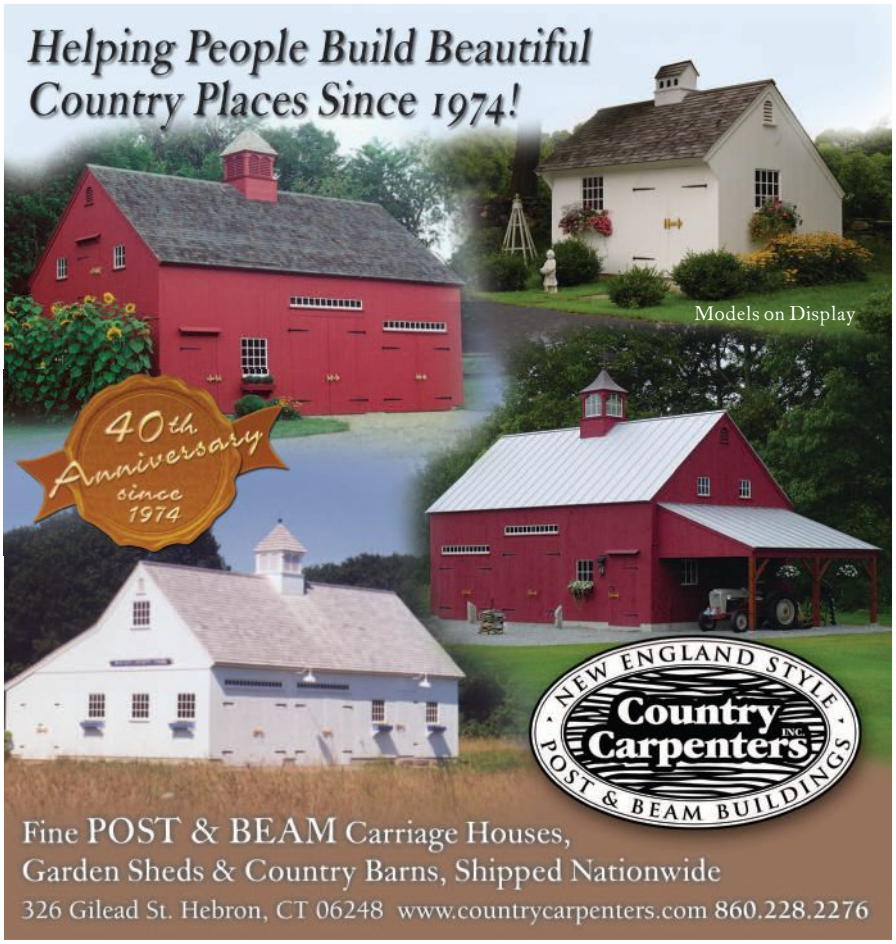
"I was within the attack zone of that lion. I reacted instinctively by growling myself, roaring. The lion pushed off, luckily. He went around a little ridge. I saw his head come up about 45 feet away. It was like if you shoo a house cat—it'll run into another room, then look back around the corner. With a lion you better get out of there once he looks back and figures things out."

Continuing, Fowler proves why he's been so popular and entertaining, and an in-demand speaker for conventions.

"I like to use analogies with the human world," he says. "Like when you get in the car on a first date, there's a flight zone, and she's sitting over there next to the door. But if you play it right, usually through food reward, she gets over within the attack zone. You see what I mean? Human behavior is based on the same thing."

**Wild times on Wild Kingdom:** *(top)* Original Kingdom co-hosts Marlin Perkins and Fowler examine an exotic reptile; *(middle)* posing with a leopard and with a harpy eagle; *(bottom)* Fowler and wildlife expert Peter Gros clown around with a very large snake.

ARCHIVAL IMAGES COURTESY OF MUTUAL OF OMAHA'S WILD KINGDOM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Turning serious again, Fowler describes encountering a hostile gorilla in the Virunga Mountains of Rwanda.

"He was fighting another gorilla," says Fowler. "I was there with a cameraman who was filming for the show. He didn't know it but he'd gotten too close to them. You don't want to ever do that. It's like if there are four or five dogs fighting on a sidewalk, you don't get near them because they'll all of a sudden turn on you as the weakest one, and go after you.

"This gorilla came rushing down the mountain, tearing up bushes and throwing things. My cameraman crawled under a log. It came at me, stopping about three feet away. I was crouched, with my head down, doing a little praying. I knew not to look him in the eyes. That gorilla, his hair was pushed up like a pincushion. Boy, he was ready! If I'd looked him in the eyes, he'd have taken it as a challenge and killed me. But I kept my head down. And all of a sudden, he just wandered back uphill and started eating wild celery and bamboo. So, I've been eating a lot of wild celery lately."

Fowler explains that the ferocity in the animal world is nature's way of fine-tuning each creature.

"Nature is not the kind of place where animals are out there frolicking, holding hands and dancing," he says. "We get that from all the fairly tales and Disney movies. Guess what animals are doing in the wild? They're fighting, killing and eating each other. The only way that nature can survive is to improve the species in every generation. So predators are there to take off the weak, the sick and the stupid."

## HEEERE'S JOHNNY! (& JERRY)

Fowler loves educating people about nature and animals, so he embraced being on "Wild Kingdom," and was happy to do other shows.

It is unlikely that any TV talk show guest ever has, or will again, become as renowned as Fowler appearing on "The Tonight Show" with Johnny Carson. In close to 100 spots, with a bird or animal, Fowler and his creatures almost always trumped the celebrities sitting next to him. He started appearing on the show in New York, and continued after it relocated to Los Angeles.

"People would tell me I had a good rapport with Johnny," he says. "And it was true. I understood that the animal was the real guest and Johnny was the star. And he was brilliant because he never tried to do something funny with the animal. He knew the unpredictable was what would be funny. I always brought animals that weren't very dangerous, but could be unpredictable.

"I had so many things happen with Johnny, and he was able to handle them all smoothly and quickly. I had to really focus and listen to what he was saying. I set him up for laughs

a few times. You didn't ever try to be funny with Johnny; you let him be funny."

Fowler had a few regrets on the set. One time while single, he was to appear on the same show with a young woman singer would be making her "Tonight Show" debut.

"We were backstage, and she was talking a lot, very vivacious," he recalls. "She heard that I knew about animal behavior. She had a parrot in her apartment that had lost feathers, and begged me to go there with her to take a look. I had some animals with me so it would have been a little difficult, and I was too dumb to take her up on it."

Barbra Streisand.

Fowler and Carson became close friends, often dining together. "Johnny was a quiet, private man," he says. "When he finally stopped doing the show, Betsey and I took him and his wife and their two sons to Africa. It was quite a trip. People don't know this about Johnny, but he was a linguist. Before we left he spent a short time studying Swahili, then had conversations with the Maasai people.

"He was also a magician, and did tricks for them that about drove them crazy, making coins disappear and so forth. When he came back he said publicly that Africa changed his life."

Even with 30-plus years on "Wild Kingdom" and all the appearances on "The Tonight Show," Fowler has no doubt what he's most recognized for—his five-minute cameo on the show about nothing.

"I got a call in 1997 from the producer of 'Seinfeld,' asking me to come out to Los Angeles to be on an episode," he says. "They only gave me a few days notice, and I didn't want to go. I told my son Mark, and he said, 'Dad, you gotta do 'Seinfeld!' You're so square, you gotta do it!'

"So I went out there with this hawk, because Kramer was doing a talk show out of his apartment. They always had these stories on 'Seinfeld' that didn't make much sense. Kramer was talking to Jerry in the restaurant and said his show wasn't doing well. He said he was going to get Jim Fowler and his animals.

Jerry was skeptical Kramer could get me, but Kramer said, 'I practically raised his kids!' Mark and Carrie got a big kick out of that.

"I appeared on Kramer's show with the hawk on my wrist because I thought it was for real. I sat next to Jerry, and my big line was, 'Where are the cameras?'

"I get a residual payment every time it's shown in syndication. The first one was about $400, but then it went downhill. Now I get six dollars and fifty cents, which is enough to buy a sandwich, so I'm not complaining."

## PRESERVING THEIR LAND

Having lived in New Canaan since 1984, and raised their children there, the Fowlers

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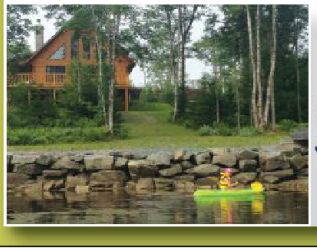
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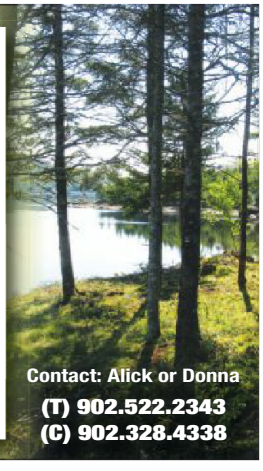
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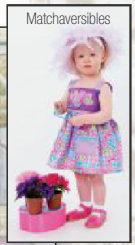

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moved to Rowayton about a year ago to be closer to Carrie and her family.

They are in the process of trying to make a personal and permanent contribution to nature with their New Canaan land.

"We have over six acres there are already about 40 or so open space acres," says Fowler. "Our son Mark thought it would be a great idea to add our property to that. So we called the New Canaan Land Trust (NCLT), which exists to raise interest in New Canaan for such ventures."

The Fowlers would love to have donated the land outright, but are not in a position to do so. Jim's years on "Wild Kingdom" predated the lucrative cable TV, Internet streaming and DVD royalties of today. He was a regular salaried employee of Mutual of Omaha, who just happened to be seen by millions of people every Sunday night for three-plus decades.

"I've never been very good at following the financial world," he admits. "My jungle is the other one, but the financial jungle is even more complex. I wish I'd had better success with that."

Nevertheless, the Fowlers are determined that their former property not be commercially developed, and are willing to sell the land for well below its value.

Chris Schipper, president of NCLT, was thrilled to get the call, and is working with the Fowlers to raise funds for the purchase.

"I view Jim Fowler as a national treasure," he says. "There are so many of us who grew up with 'Wild Kingdom.' That Jim and Betsey want to work with us is a wonderful educational and scientific opportunity."

Schipper notes that Fowler would be involved with creating nature trails and educational programs there. It would be named the Jim Fowler Audubon Preserve, in his honor.

## NO PLACE LIKE CONNECTICUT

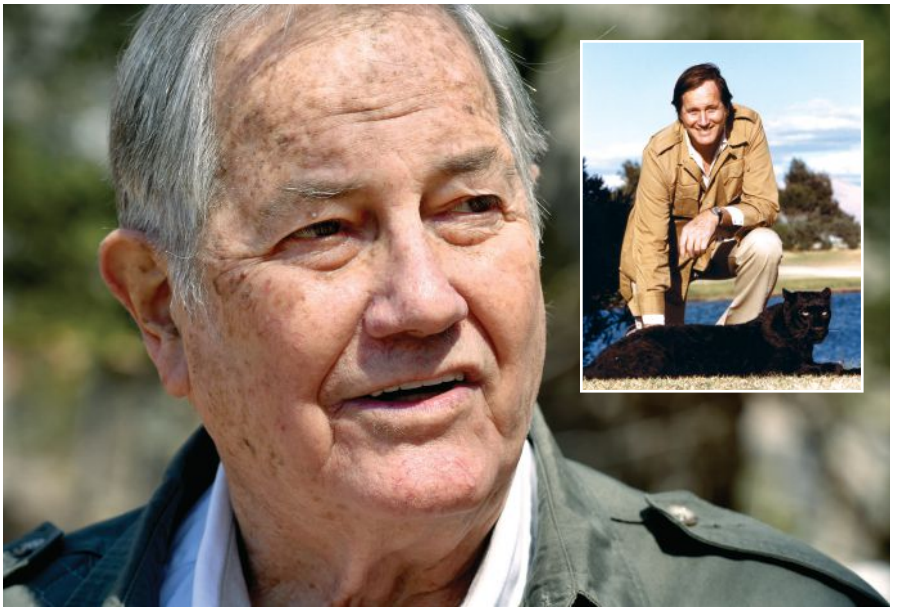
The Fowlers, especially Jim, have circled the globe many times, but are convinced there is no place on earth better to live and raise a family than Connecticut.

"We've all loved living here," says Betsey while walking around the New Canaan property. "The sun set right across the pond every afternoon; it was breathtaking. Open land creates family values. To be out here with nature gets you away from all your troubles."

Jims admits that wherever "Wild Kingdom" took him, he always looked forward to coming home to his own neck of the woods.

"Connecticut is such a beautiful state," he says. "It has mountains, wilds and coastal areas that are still pretty wild. There's nothing like the fall colors in Connecticut, just spectacular. And I could go on my porch at night and wouldn't hear any sounds. Until you've been to places where there are no people, you'll never know what quietude is all about."

An exceptionally personable man, and a natural storyteller, Fowler enjoys reminiscing



ARNOLD GOLD; INSET: MUTUAL OF OMAHA'S WILD KINGDOM

about his exploits, but not for too long, because there is much more he wants to accomplish.

"I'm just getting started," he says with a hearty laugh. "I want to do a radio show because my stories would be great for that format. I've still got the voice, the energy and the knowledge.

"My career is one that has gone from showing animals and being on television to now trying to convince people that wildlife, open space and wilderness are important to their lives. We had better be careful because we humans are the custodians of all life on this planet. We can't ignore it. There are an awful lot of animals and birds that we're pushing out, and we don't seem to care.

"All these adventures I've had, I've injected myself into the jungles of this world. I understand how it all works, and it's my job to influence other people now. It's a bit of an emergency."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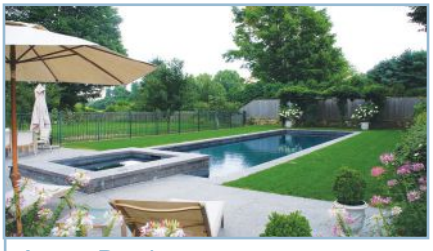

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See more **Connecticut Home & Garden** trends in the September issue.

*The gourmet burgers are the stars at Artisanal Burger Company in Manchester.*

JULIE BIDWELL

# Fun Food for Grown-ups

BY ELISE MACLAY

GREAT GOURMET BURGERS ARE AS EASY AS 'A-B-C' IN MANCHESTER.

**Artisanal Burger Company ★★½**
Manchester

Consider the iconic American burger, its omnipresence, the places it's been, the company it keeps, its shape-shifting ability to be all things to all people and, most recently, its elevation to gourmet status.

To experience the peripatetic burger in all its delicious ramifications and explore a brave new world of possibilities, Artisanal Burger Company is the go-to place. Opened by Dorjan Puka, who owns two hit restaurants in West Hartford (Treva and A'Vert Brasserie), Artisanal Burger hit the street running.

The success and popularity of Treva and A'Vert in a time and place glutted with Italian restaurants and an iffy market for French cuisine established Mr. Puka as a prescient restaurant visionary, a man on whom to keep an eye. So when I got word that he was opening a new eatery in Manchester, I featured it sight unseen in my March Table Talk column, hoping it would turn out to be distinctive enough and significant enough to warrant a full-scale review. It is and it does.

I arrived early on a Tuesday night to meet friends who live in the Hartford area. They were delayed so I checked out ABC's huge bar and equally huge dining room. With high ceilings and wide aisles between multiple rows of booths and tables, both rooms felt comfortably spacious, lively and convivial. Come right in. Always room for one more, always something doing. News and sports streaming on flat-screen TVs. A birthday party in the dining room. A game of trivia in the bar; Tuesday is "Trivia Night" at Artisanal Burger Company and it sounded like so much fun I would have been tempted to join, but duty called.

By the time my friends arrived, we were in the mood for food and made a beeline for the appetizer list. BBQ shrimp—plump, sweet, swimming in a luscious shallot-and-garlic-scented sauce—immediately seduced us all. I can't believe I ate every smidgeon, including what the menu modestly calls "toast"—thin slices of airy, yeasty baguette, brushed with oil and grilled crisp.

Buffalo chips, too, were best-of-kind. Served with tangy hot blue-cheese fondue, giardiniera and bacon, they're a house favorite, as is candied bacon popcorn made with Vermont maple syrup, but I gave it a pass, in part because my friends were urging me to order warm burrata. Why? One taste and I had my answer—in a black, cast-iron skillet. Cloud-light gobs of freshly made burrata, melting into a sizzling sea of the aromatic basil-pomodoro sauce, which we dipped in. Sybaritic as sin, but healthy. How nice.

By now, it was clear that Artisanal Burger Company is a lot more than an upscale burger joint and we had a ball cherrypicking our way through a four-course meal demonstrating what could be Dorjan Puka's mission statement. "Everything fresh. Everything top quality." Starting with the burgers, of course. (Inside info: Puka gets his burger meat from the same place Mario Batali and Danny Meyer get theirs.) Each restaurateur swears by his personal blend of rib, loin, plate and other cuts of beef. Puka spotlights his in Artisanal's signature burger, minimally adorned with aioli and Merkts 100-percent Wisconsin cheddar.

At this point, things get personal with add-ons including fresh av-

*ABC's chef owner Dorjan Puka creates all sorts of fun treats, from a delectable lamb burger (top right) to warm burrata (bottom right).*

*Banana s'mores sundae.*

ocado, local egg and Havarti, with grass-fed beef, pretzel or multigrain bun options available, along with burgeresque creations to suit every taste, mood and dietary persuasion. Roasted vegetable burgers with gorgonzola, crushed chips, arugula and tempura portbella, bison burgers, a burger with fried egg and bacon on a waffle bun.

I ordered a lamb burger because I haven't seen one on a menu in years, and because when I was a child my mother made lamb burgers from scraps of lamb she ground in a old-fashioned meat grinder and I loved turning the handle. Nostalgia aside, Artisanal's lamb burger was as full-flavored and juicy as my mother's—and more interesting with eggplant tapenade and mint-scented yogurt in a pita wrap.

We ordered a Kobe burger for the table because who can resist a little luxury when it's offered, especially when it comes with caramelized onions and truffle fries. All to the good, but the addition of pepper jack cheese was problematic. For me un-peppered cheese would have been a better choice. Gee Gee ordered a turkey burger and said it was the best turkey burger she ever had. She's an expert on this particular delicacy. I'm not, but I found it easy to agree.

The entrée list is choice but it doesn't drive the meal as it does in more traditional restaurants. Starters, burgers and even sandwiches get equal time. Among the main plates we sampled, two stood out: Southern-fried chicken with jalapeño watermelon and honey maple bourbon sauce; and cool Atlantic salmon, sparklingly fresh, topped with pineapple salsa. Prime rib is available only on weekends but a boneless rib-eye steak, peppered and laved with scintillating sauce, a bit like Steak Diane, left nothing to be desired. Except dessert, which sent us away smiling. From a Banana S'mores Sundae with ice cream, hot fudge, marshmallow sauce, brûléed banana and walnut brittle, to a colossal double-decker chocolate chip cookie sandwich, Artisanal Burger Company's desserts deliver an irresistibly sweet message: Have fun, kids. We did.

**Artisanal Burger Company**

*1436 Pleasant Valley Rd., Manchester*
*(860) 644-006, artisanalburgercompany.com*

Sunday through Thursday 11:30 a.m. to 10 p.m., Friday and Saturday 11 a.m. to 11 p.m. Reservations are not accepted but a call 30 minutes before arrival will put you on a waiting list. Appetizers $4.95 to $12.95. Burgers: $9.95 to $17.95. Entrées $15.95 to $22.95. Desserts $6.95 to $8.95. Wheelchair access. Major credit cards.

JULIE BIDWELL

# Table Talk

BY ELISE MACLAY

Do something imaginative in the madcap month of May. Throw a party for family and friends at a Parisian crêperie—without leaving Connecticut. **La Petite France** in West Hartford brings the ambiance of an authentic French crêperie to your front or back door with a magic carpet of a crêpe cart, which travels a lot farther than you might think. Watch crêpes made on a cast-iron griddle. Guests pick their own fillings for savory buckwheat crêpes (ham, cheese, spinach, tomato, roasted pepper) and heavenly sweet crêpes (lemon-sugar, Nutella, dark chocolate, banana, mixed berries). For full cultural immersion, French-speaking chefs are available upon request. *(860) 231-9255, lpfcafe.com*

It's high tide for taverns and one of the newest to roll in is **Walrus + Carpenter** on a raffish block in Black Rock. It looks as if it's been there forever. In fact, it's hard to picture it anywhere else—except, perhaps, the Williamsburg section of Brooklyn, circa 1998. The location, the look and the vibe are exactly what the restaurant's owner, Joe Fallow, a Brooklyn native, and his business partner, Adam Roytman, had in mind—a genuine neighborhood tavern. Fallow and Roytman got it right and crowds come: Artists and jazz musicians, families with kids, after-work buddies, night owls. The draw: music, booze, comfort food writ-large and barbecue cooked in an outdoor smoker in the back yard. *(203) 333-2733, walruscarpenterct.com*

Good restaurants abound in Connecticut cities and foodie enclaves like SoNo and West Hartford. There's good eating in the hinterlands, too, but unless you know the territory, it's hard to separate the wheat from the chaff. One of my favorite off-radar finds is **Bin 300 World Bistro in Wolcott**, which Richard and Nancy Jablonsky (former owners of Bella Luna in Middletown) opened upon Richard's return from a culinary Master's course in Italy. Now there are several highly trained chefs working alongside Chef Richard, the locals love it and the parking lot is filled with out-of-town cars. But don't judge this gem by its exterior. It's all about the food. Try: Risotto with parmesan and sweet butter (it was named "Best Risotto" by *Connecticut Magazine*), lobster goat cheese tart, metropolitan chicken or ravioli pescatore. *(203) 879-5858*

BY ERIK OFGANG

# Steamed Burger Capital: It's Central Connecticut

Hot and steamy, soft and tender, juicy but with less fat seared inside—these are some of the phrases acolytes of steamed burgers use to describe the advantages over the traditional grilled burger.

These advantages can be experienced primarily in Meriden, Middletown and a small pocket of surrounding towns in Central Connecticut where the steamed burger enjoys equal, if not greater, status than the standard burger. It was in this area that, according to local food lore, the steamed burger was born, and where for the most part it has remained.

"Generally, once you get outside of central Connecticut you don't really see them. For whatever reason, it's just stayed in this general area," says Bill Foreman, owner of Ted's Restaurant, the mecca of the steamed burger world, which opened in Meriden in 1959 and has been featured on a variety of TV shows over the years. (In 2011 a second Ted's location was opened in Cromwell.)

To be sure, steamed burgers can be found outside of Connecticut. Various restaurants across the country offer the burgers and a quick Google search will bring up steamed hamburger makers (Ted's also sells a steamed burger making kit). But concentrated pockets of steamed burger supremacy are few and far between. When the Latin House Grill, a restaurant in Miami, Fla., posted a picture on Facebook announcing the addition of steamed burgers to the menu, the caption talked about the dish's central Connecticut origins. And although burgers at the White Castle chain have steamed characteristics, they are not steamed. "Some people think they are, but they're not," Foreman explains. "It's cooked on a grill, so they put the onions on the bottom, so the burger doesn't technically sit on the grill [and] they get some of the moisture and the steam from the onions helping permeate their meat."

In honor of May being burger month, we decided to sink our teeth into central Connecticut's local delicacy by paying a return visit to Ted's and sitting down with Foreman.

On the way to Ted's you'll pass signs advertising steamed burgers. Meriden is also home to K LaMays Steamed Cheeseburgers, another purveyor of steamed-burger goodness.

Though Ted's has become the best-known producer of steamed cheeseburgers, the concept was not developed at the restaurant. Local tradition holds the steamed burger originated in Middletown in the early 1900s when a food cart owner struck upon the idea to feed construction workers. "It started with just cheese—they would put cheese on a roll," Foreman says. "Then they were looking for something more, so they tried steaming meat and it grew from there."

The unique-tasting burger quickly caught on with workers and was imitated by other food locations. By the time Ted's was opened in 1959 by Foreman's uncle, Ted Duberek, people in the area were already familiar with the steamed burger concept, but the quality of the meat and the way the cheese—which is also steamed—encapsulated the burger, wrapping it in a delicious cocoon, quickly set the burger apart.

That quality is still on display today. "The burger is made the same way now as it was in 1959," says Duberek.

Instead of fries, Ted's serves home fries (try them topped with melted cheese) but the true star is the burger. Offered with a variety of toppings, I recommend ordering it with the works: mustard, ketchup, mayo, lettuce tomato and onion.

When my burger is served, I sink my teeth into it and it tastes amazing—soft and tender, juicy but less filling than a normal burger: exactly the characteristics that the diehard fans always expect from a steamed burger.

After finishing it, all I could think was of those outside of Central Connecticut who don't realize what they're missing.

BY DOUGLAS P. CLEMENT

# Spring Menu at Fresh Salt in Old Saybrook as Gorgeous as Water Views

Members of media outlets that celebrate fine food and wine routinely get invited to luxe events that range from wine and beer dinners to tasting nights and special celebrations marking milestones.

One held in late March was a tasting event at Fresh Salt at Saybrook Point Inn "to sample the new spring dinner menu." This one also provided a deeper, richer bite into the delicious, rigorously thought out complexities underpinning the dishes on the menu, in a way that members of the public rarely experience.

Instead of simply tasting the highly rated restaurant's new and tweaked dishes for a season that had difficulty arriving, media guests got to listen as chef Leslie Tripp presented the new menu to the Fresh Salt staff, carefully describing and verbally deconstructing (or maybe constructing is a better word) a range of appetizers and entrées.

The dishes being detailed had been prepared by the kitchen and presented together on a table, and no one got a taste until the presentation concluded. (Talk about whetting one's appetite!)

As gorgeously plated as the food was, any story about Fresh Salt has to offer as its amuse-bouche a note about the location: The restaurant (with a warming gas fire glowing in the hearth) is right on the water, offering stunning views of the Connecticut River flowing into Long Island Sound.

Both the lunch and dinner menus have been lightened and brightened for spring, and the chef focused his presentation on dinner, working his way through raw bar items, first courses, the Taste of the Shore section, main courses, and the fish entrées covered under the heading Today's Day Boat.

The unifying theme is that all of the ingredients are as local as possible, sustainable, and natural—from the peas in the pea soup to the White Marble Farms pork in the cast-iron-roasted rib chop dish, to the Stonington pink shrimp accompanying the sweet pea risotto. All the fish is line-caught or rod-and-reel caught.

Chef Tripp had the group spellbound from word one—a sort of culinary tone poem on how Copps Island Oysters, from off the coast of Norwalk, were replacing Blue Points on the raw bar menu because they are perfect right now.

Consider the Jonah Crab-Avocado Salad, whose menu description says it comes with grilled watermelon "steak", jicama and plantain. In

breaking down the sculptural dish before him, chef Tripp explained that the round base of watermelon is made into a "steak" by being marinated in a little orange juice and Pernod and then grilled on an open grill.

The details behind the Spring Greens-Fresh Herb Salad "Le Fleur" were impressively nuanced. The proprietary herbs and greens include fennel fonds and micro arugula grown for Fresh Salt, and the blush verjus dressing gets its blush from a purée of strawberries. It's crowned with candied pistachios on top.

A single chef always makes the New England clam chowder at Fresh Salt to ensure consistency, the chef noted, and this spring a Rhode Island- style broth-based chowder is joining the menu in place of the Manhattan-style chowder. And the lobster roll features hand-picked lobster on a brioche roll.

Even something that looked like a simple dish, the Amish Free Range Chicken Breast, got a status upgrade from the chef's contextual comments. The all-natural chicken is prepared with no cream and no butter; instead the deboned breast meat is pan-roasted in a little olive oil and lemon and the dark meat is cooked under a brick, which concentrates the caramelization. Served with spring asparagus, new potatoes and caramelized shallots, it would have to qualify as one of the healthiest dishes on any restaurant menu—and it was delicious.

Even after lingering on the table as pieces of art for between an hour and 90 minutes, everything still tasted great. (I personally loved the sweet pea risotto with Stonington pink shrimp, and the Point Judith calamari stuffed with artichoke and crabmeat and served amid a Valencia paella with mussels.)

The marquee dish on the menu, if a single one can be chosen, may be the Georges Bank swordfish. At Fresh Salt the cut is from the cheek, which produces a thick swordfish "chop," complete with a bone like you would find with a lamb chop. The meat is darker and more deeply flavored than other swordfish cuts. (Inn owner Stephen Tagliatela says there's a corps of Fresh Salt fans who call to see if the swordfish chop is on the menu.) It's served with a red pepper piperade on top, which chef Tripp explained is a Basque dish made with red, green and yellow peppers, along with fresh plum tomatoes and San Marzano tomatoes.

The pork and lamb entrées were hearty delights for meat lovers—though the most beautiful dish on display was the Vegetable Napoleon (shown opposite), made with grilled squashes, peppers, portobello mushroom, spinach, artichokes, ricotta, roasted tomato coulis and basil. The chef noted that pasta sheets are used to separate the layers.

Here's more on experiencing the new menu via Fresh Salt:

*Throughout midday, guests can start their meal with a selection of our fresh spring salads including the Chopped Kale salad with Focaccia Croutons, Apple Bacon, Dried Cranberries, Red Onion, Creamy Parmesan Dressing ($12.95) or the Boston Bibb Salad with Cara Cara Oranges, Calamata Olives, Prosciutto di Parma, Shaved Pecorino Romano, Lemon Vinaigrette ($11.95). Guests can also savor a variety of paninis including: Corn Beef with Swiss cheese, Fresh Kraut, and Thousand Island dressing ($14.95); Vegetable including Grilled Vegetables, Mozzarella, Tomato, and Basil ($12.95); and Smoked Turkey with Red Grapes, Apples, Celery, Havarti, and Cranberry Aioli ($13.95). All panini dishes are served on hearth bread with a side of housemade kettle chips.*

*For dinner, guests can begin the meal with several delicious spring dishes including Wild Salmon Crudo Flat Bread with Avocado, Wakame, Sriracha, Lime ($13.95); Jonan Crab-Avocado Salad with Grilled Watermelon Steak, Jicama, Plaintain ($14.95); or Sugar Snap Pee Soup with English Pea Croquette, Mint, Burrata, Strawberry Mostarda ($10.95). For the main course, guests can choose from dishes like Sweet Pea Risotto featuring Stonington Pink Shrimp "Blackened", Mint, Fennel Watercress, Pecorino Romano ($18/&28); Georges Bank Swordfish with Red Pepper Piperade, Eggplant Puree Saffron-Clams-Mussels Vinaigrette ($29.95) or Vegetable Napoleon with Grilled Squashes, Peppers, Portobello, Spinach, Artichoke, Ricotta, Roasted Tomato Coulis and Basil ($24.95).*

*In addition, guests will enjoy Fresh Salt's Taste of The Shore featuring a Connecticut or Maine Lobster Roll for $24.95. Guests can also have a Taste Of The Shore through the Raw Bar, which includes: Littleneck Clams, Rhode Island ($1.95 each); Fresh Salt Sushi Tuna Triangles ($14.95); Featured Oysters within a 100 mile radius ($2.95 each); Wild Gulf White Jumbo Shrimp ($3.95 each); and Fresh Salt Plateau at the Point, a Seafood Medley of 6 Clams, 6 Oysters, and 4 Jumbo Shrimp, for $39.95.*

Fresh Salt, a restaurant designed by Peter Niemitz, opened in 2011. The inn now includes SANNO, the property's full-service spa that opened in 2012. Three Stories is the newest guest house, across from the main inn, and the coolest feature of all is the Lighthouse Suite, a freestanding building located on the main dock, over the water.

*(800) 243-0212, saybrook.com*

*This page, from top: "Le Fleur" salad; Point Judith Calamari stuffed with artichoke and crabmeat, with Valencia paella and mussels; sweet pea risotto with Stonington pink shrimp; and Jonah crab-avocado salad with grilled watermelon steak.*

BY DOUGLAS P. CLEMENT

# Magee's Curbside Is New Stamford Hotspot for Great Breakfast and Lunch

I get this tip that the new place to go for the best casual breakfast and lunch food in Stamford is a small spot at 72 Magee Ave., in the "no-man's zone" south of I-95 and the Metro-North tracks. On the way to Greenwich one morning I decide to investigate.

Here's the bottom line on Magee's Curbside in an anecdote:

After I show up and rattle the staff by asking them to make a few dishes I can sample and photograph—and ask if the owners are around—I'm sitting at a table talking to co-owners Danny DeGruttola (owner of The Brickhouse Bar & Grill on Bedford Street)

and Evan Philippopoulos. A woman comes in and declares that she's back after Magee's delighted her with the best turkey burger she's ever had. (The house-recipe burger was a recent special.)

No, the woman wasn't a ringer; no one knew I was coming and the owners of the small, bright and cheerful place weren't even supposed to be there—the food is just that terrific.

And so, by the way, is the area.

That "no-man's zone" reference above comes from a 2010 Stamford Advocate story about rebranding the area from Canal Street to Magee Avenue as SoTo, or South of Town. SoTo signs now adorn streetside utility poles, and while the district may still seem more gritty than welcoming to some, it's home to a Brooklyn-style urban chic that intermingles commercial and industrial operations with the gems of Stamford's arts, antiques and design district.

But we're at Magee's Curbside to talk about food.

DeGruttola, who was just 25 when he opened the popular Brickhouse Bar & Grill, was pondering this question last year: "What don't I do at The Brickhouse that I can expand upon?"

The answer was breakfast, which led to a search for the right place for a new breakfast and lunch spot whose vibe would combine the feeling of a retro Vermont country store and a small town luncheonette. Hence the green-and-white gingham tablecloths, the sunny mural on the outside of the building—and the ethos that even though the focus is casual fare, everything is homemade and starts with top quality ingredients. (All meats are antibiotic-free, eggs are cage- and antibiotic-free, bread is locally baked and pastries are made from scratch.)

DeGruttola relates by way of example that his father made hand-cut chips, which he does at Magee's. There's "no Ruffles" here; even the breakfast OJ is fresh-squeezed.

The breakfast menu is stacked with temptations like the Cuban Breakfast with slow-smoked pulled pork, scrambled eggs, honey-glazed ham, cheddar cheese and sriracha honey mustard. (All that's just $8.)

We tried the 7 A.M. Fries—fries with pulled pork, melted cheddar, candied bacon and scallion, topped with an over-easy egg (above). This dish (also just $8) is pure, hedonistic heaven.

Ditto for the Bacon, Egg and Cheese Empanadas (two per order), which consist of seasoned scrambled eggs, home fries, applewood-smoked bacon and Curbside sriracha.

The Incredible Hulk (top right) isn't a dish I'd normally be drawn to, but wow: Two green waffle sandwiches with scrambled eggs, American cheese, sausage, candied bacon, and Vermont maple syrup ($8).

For a lunch "entrée" I dug into the Cali Turkey sandwich (left): Seasoned roasted turkey breast, avocado, applewood-smoked bacon, green leaf lettuce, vine ripened tomatoes, and roasted red pepper mayo ($10). It was light, bright and super fresh, with all of those individual flavors both standing out and creating perfect harmony.

If return customers think it's good now, Magee's is about to get even better. As the weather warms up, the hours will expand to 7 or 8 in the evening and that will bring the advent of a dinner menu.

"We're thinking beach themes," DeGruttola says, further describing plans to deliver this summer to nearby beaches—which will mean someone in flip-flops delivering crab cakes or a juicy lobster roll right to your blanket.

*Magee's is open daily, from 6 a.m. to 3 p.m. It's located at 72 Magee Ave., (203) 890-9900, mageescurbside.com. There's a $30 minimum for delivery.*

# *Where to Go for Mother's Day Brunch In Connecticut: 25 Delicious Options*

In a story a few years ago, *Smithsonian* magazine set out to discover the origin of brunch, the hybrid of breakfast and lunch whose duality implies feasting of exponential proportions spread leisurely over an extended period. Noting that some food historians think the inspiration was the hunt breakfasts in England, *Smithsonian* cites an 1895 *Hunter's Weekly* article by British author Guy Beringer called "Brunch: A Plea."

However it came to be a Sunday dining tradition, brunch was always destined to hook up with Mother's Day, the annual Sunday tradition that began in the early 1900s. The logic of pampering mom by taking her somewhere special for the day's most satisfying meal was easy to see.

Here's a list of recommended restaurants for Mother's Day brunch across the state to make planning easy. (And for the brunch curmudgeons, we have a great tip: Take mom for a Saturday Mother's Day Eve dinner at a place on our list instead.)

## Litchfield County

**West Street Grill, Litchfield** If it's warm enough, you might score the prime real estate of the mini sidewalk café; if not you'll be ensconced warmly inside with mom benefiting from the top hospitality in the region. The Sunday menu mingles lunch and brunch options, starting with a basket of homemade bread and scones or muffins. *(860) 567-3885, weststreetgrill.com*

**Good News Café, Woodbury** Chef Carole Peck's version of Sunday dining is more lunch than brunch, and all about satisfaction. We're thinking mom would like a staple adult-rated dish: "Lots of Lobster" baked mac-and-cheese with white truffle oil. And for dessert, another classic: "Mile High" coconut cake with mango and raspberry sauce. Yu-uum. *(203) 266-4663, goodnews-cafe.com*

**Ritz Crystal Room at Remember When, Torrington** This isn't like any dining venue you've experienced. Go online and discover. *(860) 489-1566, remwhen.com*

## New Haven County

**Heirloom, New Haven** We love Heirloom's chic sophistication—and the food. For brunch you could go with a gorgeous Heirloom Nicoise salad, unless, that is, temptations like blueberry buttermilk pancakes or bananas Foster French toast get you. *(203) 503-3919; heirloomnewhaven.com*

**121 Restaurant, Oxford** Take a special mom to Paris, figuratively, without leaving the state. It's a delicious adventure to dine at this restaurant located at the private Oxford Airport in the Connecticut countryside. And lunch here is wonderful. *(203) 262-0121, 121group.com/restaurants*

**Whitfield's on the Green, Guilford** *(203) 458-1300; whitfieldsguilford.com)*

## Windham County

**Grill 37, Pomfret** At this relatively new spot Mother's Day brunch, served from 10 a.m. to 2 p.m., will be a real occasion. Highlights include an omelet station and a shortcake buffet, in addition to all the brunch favorites. *(860) 315-5640, grill37.com*

**Cafemantic, Willimantic** *(860) 423-4243, cafemantic.com*

## New London County

**Harbour House at the Inn at Mystic** The Harbour House at the Inn at Mystic has been getting a lot of positive notices since opening last spring, and it's a lovely setting for Mother's Day with fireside, waterfront terrace and bar dining. The brunch menu covers breakfast and lunch favorites, or opt for a flatbread instead—or

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combine the options with a breakfast flatbread. *(860) 536-8140, harborhousect.com*

**Griswold Inn** Brunch at the Griswold Inn is legendary, on Mother's Day or any Sunday—and we mean legendary. *(860) 767-1776, griswoldinn.com*

**Norwich Inn & Spa** If you're looking for lavish with all the trimmings, this is the place to go. The brunch includes an omelet station, a Cato Corner Farms cheese display, soups and salads, a raw bar, carving station, hot food buffet, dessert display and a kids' buffet. *(860) 425-3630, thespaatnorwichinn.com*

## Hartford County

**A'Vert Brasserie, West Hartford** A shrimp omelet sounds lovely, or how about a classic Croque Monsieur (baked ham and cheese sandwich) with a baby greens salad. And those are just two options on the brunch menu, with a bunch of hors d'oeuvres, cheese plates and main courses begging to be paired with outstanding wines. *(860) 904-6240, avertbrasserie.com*

**Max Fish, Glastonbury** The Bloody Mary Bar will start things off in the right spirit, and the raw bar brings a different dimension to the celebration. Fear not, classics like eggs Benedict and brioche French toast are on the menu—but why not seize the adventure with crab cake Benedict or shrimp and grits. *(860) 652-3474, maxrestaurantgroup.com/fish*

**Firebox, Hartford** *(860) 246-1222, fireboxrestaurant.com*

**Harvest Café & Bakery, Simsbury** *(860) 658-5000, harvestcafebakery.com*

## Tolland County

**The Wooden Spoon, Ashford** The Wooden Spoon bills itself as a breakfast and lunch restaurant on its Facebook page, and while not a lot of information is available online, one thing is clear—folks love the food at this casual diner-style spot. If this is your part of Connecticut and you want mom to love the meal, this seems to be the place to go. *(860) 429-3825, facebook.com/woodenspoonct*

**Middle Ground Café, Stafford** *(860) 851-8900, middlegroundcafe.com*

## Fairfield County

**Bernard's & Sarah's Wine Bar, Ridgefield** Mother's Day brunch looks fabulous. Start with a potato ramp soup with roasted corn, asparagus and Parmesan quiche, or crab cakes with vegetable slaw and avocado, lemon tarragon dressing, and move on to lobster fricassee and tarragon gnocchi, peas, asparagus and pea greens with lobster tarragon sauce. That's heaven. *(203) 438-8282; bernardsridgefield.com*

**The Schoolhouse at Cannondale, Wilton** The brunch menu here is simple and compelling. Try the quiche with bacon, chives and goat cheese with rosti potato and a side salad, or the frittata with duck confit, or anything else. Fans of this unique restaurant absolutely love it. *(203) 834-9816; schoolhouseatcannondale.com*

**South End, New Canaan** *(203) 966-5200; southendnewcanaan.com*

**Artisan, Southport** *(203) 307-4222, artisansouthport.com*

**The Spread, SoNo** *(203) 939-1111, thespreadsono.com*

**Harlan Social, Stamford** *(203) 883-8000, harlansocial.com*

## Middlesex County

**Fresh Salt, Old Saybrook** We just went to a tasting of the new spring menu at Fresh Salt (see page 60), the restaurant at Saybrook Point Inn with some of the most beautiful water views in Connecticut. The food is delicious and if you really want to splurge consider the Mother's Day Package with an overnight stay and spa treatments. *(860) 388-1111, saybrook.com*

**Gelston House Gastropub, East Haddam** You'll have a gastropub style lunch, rather than brunch, in a historic building with a gorgeous perch on the Connecticut River—talk about atmosphere! *(860) 873-1411, gelstonhouse.com*


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# dining guide

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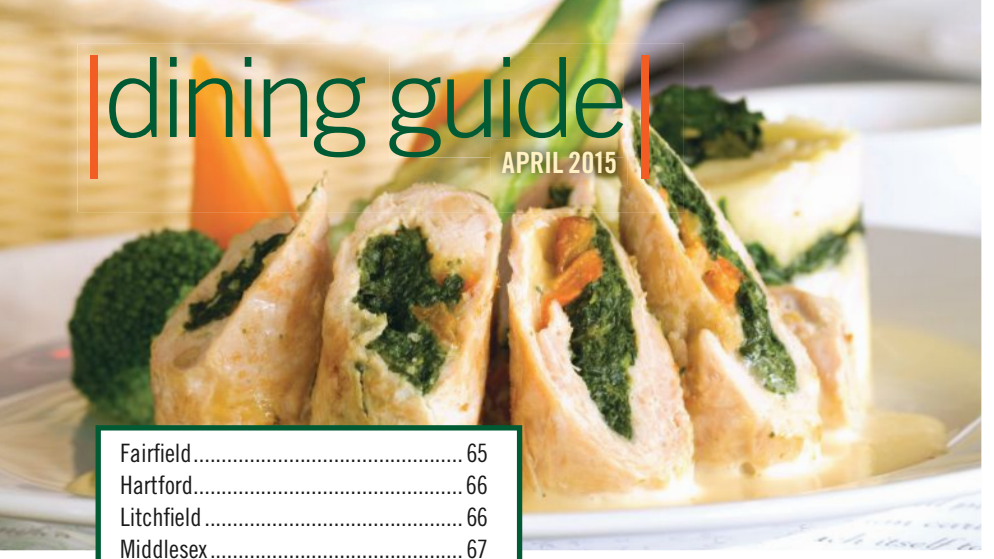


Fairfield ..... 65
Hartford ..... 66
Litchfield ..... 66
Middlesex ..... 67
New Haven ..... 68
New London ..... 68
Tolland ..... 70
Windham ..... 71


## Fairfield County

**Artisan** • ***New England*** A farm-to-table restaurant with New England-inspired seasonal cuisine. • 275 Old Post Rd., Southport, (203) 259-2800 (artisansouthport.com). Open daily. L D, $$, WA

**Bernard's** • ***French*** Consistently serving perfectly executed seasonal entrées in an elegant country setting. *Wine Spectator* Award of Excellence. • 20 West La., Ridgefield, (203) 438-8282 (bernardsridgefield.com). Closed Mon. L (Tues.-Sun.) D SB, $$$, E, WA

**Bloodroot** • ***Vegetarian*** Offers a seasonal menu that might include Vietnamese summer rolls, the Bloodroot burger and Mexican mole. • 85 Ferris St., Bridgeport, (203) 576-9168 (bloodroot.com). Closed Mon. L (Tues., Thurs.-Sat.) D SB, $$, WA

**Bobby Q's Bodacious Barbeque & Grill** • ***Barbecue*** The real deal: BBQ nachos, baby-back ribs, the brisket Reuben, burnt ends and lots more. • 42 Main St., Westport, (203) 454-7800 (bobbyqsrestaurant.com). Open daily. EL D, $$, E, WA

**Brasitas** • ***Latin Fusion*** A gathering place for friends and family to enjoy exciting contemporary Latin Fusion cuisine, but with traditional accents. • 430 Main Ave., Norwalk, (203) 354-7329; 954 E. Main St., Stamford, (203) 323-3176 (brasitas.com). Open daily. L, D $$

**The Capital Grille** • ***Steak*** Located in the heart of downtown Stamford this classic-style steakhouse serves dry-aged porterhouse as well as creative seafood dishes like citrus-glazed salmon. • 230 Tresser Blvd., Stamford, (203) 967-0000 (thecapitalgrille.com). Open daily. L (Mon.-Fri.) D, $$$, E, WA

**Cesco's Trattoria** • ***Italian*** Chef Aldo Chiamulera's new restaurant is a sophisticated riff on an Old World country villa. *Wine Spectator* Award of Excellence. • 25 Old Kings Hwy., Darien, (203) 202-9985 (cescostrattoria.com). Open daily. L D, $$$, WA

**Coromandel Cuisine of India** • ***Indian*** A wide range of tasty Indian fare is served in a small, tastefully done space. • 25-11 Old Kings Hwy. N., Darien, (203) 662-1213; Coromandel Bistro, 86 Washington St., Norwalk, (203) 852-1213; 68 Broad St., Stamford, (203) 964-1010; 17 Pease Ave., Southport, (203) 259-1213 (coromandelcuisine.com). Open daily. L D SB, $$, WA

**Dolce Cubano** • ***Cuban*** A high-energy good time at this waterfront stunner. On the menu: Havana Buffalo wings, grilled oysters with tequila and sage butter and classic Spanish paella. • 78 Southfield Ave., Westport, (203) 817-0700 (dolcecubano.com). L D SB LS $$

**Elm** • ***American*** World-class chef Brian Lewis makes culinary magic here—with the freshest local, top-quality ingredients—in an elegant minimalist environment. And there's a great Sunday brunch. • 73 Elm St., New Canaan, (203) 920-4994 (elmrestaurant.com). Closed Monday. D SB, $$$, WA [★★★ 11/13]

**The Fez** • ***Moroccan*** In addition to excellent Moroccan fare—with small plates (kabobs, falafel salad) and large (slow-braised lamb shank, swordfish tagine)—The Fez serves up live music nightly. • 227 Summer St., Stamford, (203) 324-3391 (thefez1.com). Open daily. L (Mon.-Fri.) D LS, $$

**Fin** • ***Japanese*** Specializes in fresh, imaginative sushi and authentic Japanese cuisine. • 1253 Post Rd., Fairfield, (203) 255-6788; 219 Main St., Stamford, (203) 359-6688 (fin-sushi.com). Open daily. L D LS, $$, WA

**F.I.S.H.** • ***Seafood*** This mod-elegant restaurant features a variety of excellently prepared seafood favorites and a special "Naked Fish" section of the menu that lets you choose your fish, how it's cooked and with which sauce it's topped. • 245 Bedford St., Stamford, (203) 724-9300 (fishstamford.com). Open daily. L (Mon.-Thurs.) D, $$$, WA [★★★ 7/14]

**Frank Pepe Pizzeria Napoletana** • ***Pizza*** While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 238 Commerce Dr., Fairfield, (203) 333-7373; 59 Federal Rd., Danbury, (203) 790-7373 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

**Gabriele's Italian Steakhouse** • ***Italian*** A throwback to the days of power dining, Gabriele's is large and luxe, and so are the steaks, which include filet mignon served on the bone, Wagyu and bone-in porterhouse. • 35 Church St., Greenwich, (203) 622-4223 (gabrielesofgreenwich.com). Open daily. D, $$$

**Geronimo Tequila Bar & Southwest Grill** • ***Southwestern Fusion*** A mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 2070 Post Rd., Fairfield, (203) 955-1643 (geronimobarandgrill.com). Open daily. L D LS, $$ [★★ 7/13]

**The Ginger Man** • ***American*** A New England-style tavern with 52 beers on tap (and 80 in bottles), burgers, brick-grilled duck and New York strip. • 64 Greenwich Ave., Greenwich, (203) 861-6400; 99 Washington St., South Norwalk, (203) 354-0163 (gingermangreenwich.com; gingermannorwalk.com). Open daily. L D LS SB, $$, WA

**Joseph's Steakhouse** • ***American*** Known for a New York-style steakhouse experience with gems such as prime dry-aged beef and its porterhouse steak for two. • 360 Fairfield Ave., Bridgeport, (203) 337-9944 (josephssteakhouse.com). Open daily. L (Mon.-Fri.) D, $$$, WA

**l'escale** • ***French*** A stylish, romantic dining room overlooking Greenwich Harbor that serves superb Provençal cuisine. • 500 Steamboat Rd., Delamar Greenwich Harbor, Greenwich, (203) 661-4600 (lescalerestaurant.com). B L D LS SB, $$, WA

**Little Pub** • ***American*** Great food, generous drinks, seasonal menus and a lively pub atmosphere where you'll feel right at home. • 59 Ethan Allen Hwy., Ridgefield, (203) 544-9222 (littlepub.com). Open daily. L D $$

**Market Place** • ***American*** Featuring American farm-to-table cuisine with a menu that is equally healthy, locally sourced, unique and delicious. The food and drink menus change according to what is currently fresh from farms the restaurant works with. • 33 Mill Plain Rd., Danbury, (203) 616-5836 (marketplacedanbury.com). Open daily. L D LS, $$, WA

**Match** • ***American*** The farm-fresh, seasonal menu at this upscale SONO restaurant changes daily but always offers something intriguing. • 98 Washington St., South Norwalk, (203) 852-1088 (matchsono.com). Open daily. D L (Wed.-Fri.), $$$

**Mezon Tapas Bar & Restaurant** • ***Latin Fusion*** The menu features an inventive mix of Spanish, Latin American and Caribbean dishes, featuring locally grown and seasonal ingredients. • 56 Mill Plain Rd., Danbury, (203) 748-0875 (mezonct.com). Open daily. L D LS, $$, WA

**Ola** • ***Nuevo Latino*** Fresh high-quality ingredients are knowledgeably prepared in-house. Nothing's too weird or outrageously expensive, the staff is helpful, the ambience nonjudgmental. • 694 Brooklawn Ave., Bridgeport, (203) 296-4884 (olarestaurantct.com). D WA $$

**Ondine** • ***French*** Serves classic French dishes such as duck foie gras with rhubarb-and-fig compote. One of the classic Fairfield County restaurants. • 69 Pembroke Rd. (Rte. 37), Danbury, (203) 746-4900 (ondinerestaurant.com). Closed Mon.-Tues. D SB, $$$, WA

CONNECTICUT Magazine's restaurant listings are presented as a service to our readers. Information on specialties, prices, etc., was supplied by the restaurateurs. Space limitations in this guide prevent us from describing every restaurant in the state; omission is not intended to reflect upon the quality of an establishment. The listings include restaurants we know and love, and those recommended to us by our readers. Advertisers are guaranteed inclusion in the month they advertise. Restaurants reviewed after January 2013 are listed with our critic's ratings (poor; fair; ★ good; ★★ very good; ★★★ superior; ★★★★ extraordinary). Average entrée prices are based on dinner entrées: $—inexpensive (under $15); $$—moderate ($15-$25); $$$—expensive (over $25). This guide is updated regularly, but it is suggested that prices and hours be verified by phone. B (Breakfast); L (Lunch); D (Dinner); LS (Late Supper); SB (Sunday Brunch); E (Live Entertainment); WA (Wheelchair Access)


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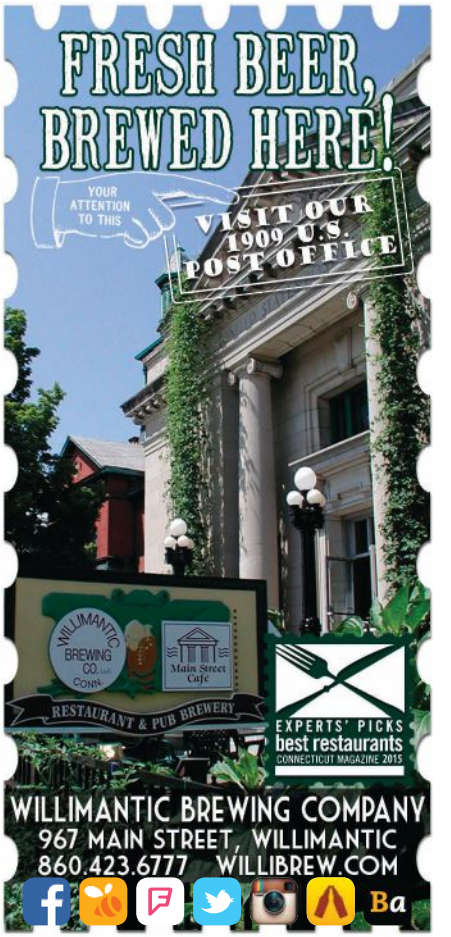

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**Pink Sumo** • ***Sushi*** Sushi and other Japanese specialties are served in a sleek atmosphere along with sake and cocktails. • 4 Church La., Westport, (203) 557-8080 (pinksumoct.com). Open daily L D LS (Fri.-Sat.), $, WA

**Pho Vietnam** • ***Vietnamese*** A family-owned restaurant serving authentic Vietnamese food with fresh produce, choice meats and seafood. • 56 Padanaram Rd., Danbury, (203) 743-6049 (rivebistro.com). Open daily. L D, $$, WA

**Rive Bistro** • ***French*** Serves up the classics—steak frites, moules Provençal, croque monsieur, frisée aux lardons and tarte tatin. • 299 Riverside Ave., Westport, (203) 557-8049 (rivebistro.com). Open daily. L D SB, $$, WA [★★★ 7/13]

**Tazza Osteria** • ***Creative Italian*** Try favorites like grilled octopus, hanger steak, meatballs and brick oven pizza in a modern and trendy atmosphere. • 116 Post Rd., Fairfield, (203) 292-8810 (tazzaosteriabar.com). Open daily. L (Mon.-Sat.) D, $$, W

**Uberti's Fish Market** • ***Seafood*** Specialties include fish-and-chips, stuffed scallops, lobster rolls and deep-fried lobster at this seafood market. • 88 Ferry Blvd., Stratford (203) 377-1429. Open daily. L D, $$, WA

**Vespa** • ***Italian*** Upscale dining with a frequently changing menu that utilizies local ingredients. • 2 Post Rd., Westport (203) 557-9057, vespawestport.com. D (Mon.-Sun.), $$, WA

**Walrus + Carpenter** • ***Barbecue*** Sink your teeth into the barbecue offered at this sleek eatery in the Black Rock section of Bridgeport. The customer favorite is the Notorious P.I.G. • 2895 Fairfield Ave., Bridgeport (203) 333-2733 (walruscarpenterct.com). Open daily. L D $$ WA

## Hartford County

**Abigail's Grille and Wine Bar** • ***American*** A completely remodeled 1780 tavern blending classic charm with upscale casual dining. Try Gorgonzola-topped pork chops or cedar-plank Atlantic salmon. • 4 Hartford Rd., Simsbury, (860) 264-1580 (abigailsgrill.com). Open daily. L (Mon.-Fri.) D SB, $$, WA

**À Vert Brasserie** • ***French*** Owned by two chefs who in recent years have been making the Connecticut foodie world sit up and take notice, this restaurant offers beautiful food combined with imagination, perfectionism and zest. • 35 LaSalle Rd., West Hartford, (860) 904-6240 (avertbrasserie.com). Open daily. L D, LS, $$, WA

**Barcelona Restaurant & Wine Bar** • ***Spanish Mediterranean*** Barcelona's newest location in a popular line of hip, European-style restaurants. • 971 Farmington Ave., West Hartford, (860) 218-2100 (barcelonawinebar.com). Open daily. L (Mon.-Sat.) D LS, $$, E, WA

**Bear's Smokehouse Barbecue** • ***Barbecue*** Let your inner bear roar at these finger-lickin' good Kansas City-style barbecue joints owned by competitive eating champion Jamie McDonald. • 89 Arch St., Hartford, (860) 724-3100; 2152 Poquonock Ave.,Windsor, (860) 999-3834 (bearsbbq.com). Open daily. L D, $$, WA

**Carbone's Kitchen** • ***Italian*** Established in 2012, this casual-dining little brother to Carbone's Ristorante uses fresh and local ingredients to prepare old-school Italian classics. • 6 Wintonbury Mall, Bloomfield, (860) 904-2111 (carboneskitchen.com). Open daily. L (Mon.-Fri.) D, $$, WA

**Carbone's Ristorante** • ***Italian*** This old-school, fine-dining Italian restaurant was established in 1938 and has survived as long as it has for a reason. Dishes include lobster risotto, grilled veal chop and eggplant, chicken and veal parmigiano. • 588 Franklin Ave., Hartford, (860) 296-9646 (carbonesct.com). Closed Sun. L (Mon.-Fri.) D, $$$, WA

**Doogie's Hot Dogs** • ***American*** Featured on "Man vs. Food" this road-food way station is home to the two-foot hot dog. Other specialties include burgers, fries, seafood and Philly cheese steaks. • 225 Berlin Tpke., Broad St., Newington, (860) 666-DOGS (doogieshotdogs.com). Open daily. L D, $, WA

**Firebox** • ***New American*** Firebox boasts a seasonal, Connecticut farm-inspired menu including seared Stonington scallops and Connecticut farm-raised lamb. • 539 Broad St., Hartford, (860) 246-1222 (fireboxrestaurant.com). Open daily. L (Mon.-Fri.) D, $$, E, WA

**First & Last Tavern** • ***Italian*** Offers authentic Italian cuisine such as salads, pastas and brick oven pizzas in a casual atmosphere. • 939 Maple Ave., Hartford, (860) 956-6000; 920 Maple Ave., Hartford, (860) 956-7000; 26 West Main St., Avon, (860) 626-2000; 220 Main St., Middletown, (860) 347-2220; 32 Cooke St., Plainville, (860) 747-9100 (firstandlasttavern.com). Open daily. L D, $$, WA

**Fleming's Prime Steakhouse & Wine Bar** • ***American*** A premier destination for prime meats and chops, fresh fish and poultry, with a sophisticated wine list. • Blue Back Square, 44 South Main St., West Hartford, (860) 676-WINE (flemingssteakhouse.com). Open daily. D, $$, WA

**Frank Pepe Pizzeria Napoletana** • ***Pizza*** While world-famous white clam pizza is the standout, any pie here is worth the wait. • 1148 New Britain Ave., West Hartford, (860) 236-7373; 221 Buckland Hills Dr., Manchester, (860) 644-7333 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

**Grants Restaurant, Bar & Patisserie** • ***Continental*** A West Hartford institution serving inventive dishes like braised lamb shank, pistachio-crusted Idaho trout and chocolate-caramel opera cake. • 977 Farmington Ave., West Hartford, (860) 236-1930 (billygrant.com). Open daily. L (Mon.-Sat.) D, $$, WA

**Joey Garlic's** • ***Italian*** Enjoy New Haven-style brick-oven pizzas, fresh-ground burgers, grinders and pasta in a family-friendly atmosphere. • 150 Kitts La., Newington, (860) 372-4620; 372 Scott Swamp Rd., Farmington, (860) 678-7231; 353 Park Rd., West Hartford, (860) 523-5639 (joeygarlics.com). Open daily. L D, $, WA

**La Trattoria** • ***Italian/American*** Enjoy seafood linguine fra diavolo and tableside Caesar salad. Banquet facility on premises. • Rte. 44, Canton, (860) 673-5000 (latrattoriact.com). Open daily. L (Mon.-Fri., Sun.) D, $$, E (weekends), WA

**Liana's Trattoria** • ***Italian*** Liana DiMeglio's homemade pastas and sauces pack 'em in at this cozy little gem. • 591 Tunxis Hill Rd., Fairfield, (203) 368-1235. Closed Sun.-Mon. D, $$

**Max Downtown** • ***American*** A Hartford mainstay featuring global cuisine, chophouse classics, a fine wine list and lighter fare in the tavern. *Wine Spectator* Best of Award of Excellence. • 185 Asylum St., Hartford, (860) 522-2530 (maxrestaurantgroup.com). Open daily. L (Mon.-Fri.) D LS, $$$, WA

**Max Fish** • ***Seafood*** A lively, upscale fish house serving a daily selection of fresh seafood and great steaks. The Shark Bar is more casual, offering lighter fare and Max classics in an up-tempo environment. • 110 Glastonbury Blvd., Glastonbury, (860) 652-3474 (maxfishct.com). Open daily. L (Mon.-Sat.) D LS, $$

**Metro Bis** • ***American*** The restaurant's got a lovely new home at Simsbury 1820 House, but the focus hasn't changed—classically grounded innovation, seasonally oriented and ever open to a playful riff or two. • 731 Hopmeadow St., Simsbury, (860) 651-1908 (metrobis.com). Closed Sun. L D, $$, WA

**The Mill on the River** • ***American*** Pan-seared Chilean sea bass and pork chop Milanese are tops at this former gristmill. *Wine Spectator* Award of Excellence. • 989 Ellington Rd., South Windsor, (860) 289-7929 (themillontheriver.com). Open daily. L (Mon.-Fri.) D SB, $$, WA

**Millwright's Restaurant** • ***American*** Tyler Anderson dazzled us for years at The Copper Beech Inn. Now, he's wowing all comers at this sparkling restaurant. • 77 West St., Simsbury, (860) 651-5500 (millwrightsrestaurant.com). Closed Mon.-Tues. D, $$$, WA

**ON20** • ***Contemporary French / American*** Savor panaromic city views and sophisticated atmosphere along with sumptuous seasonal cuisine. • 400 Columbus Blvd., 20th Floor, Hartford, (860) 722-5161 (ontwenty.com). Closed Sat.-Sun. L D (Thurs.-Fri.), $$ (L) $$$ (D), E

**Pit Stop BBQ** • ***Barbecue*** Carolina pulled pork and steamed cheeseburgers, plus a feast of homemade sides including cole slaw, soups and chili. • 985 W. Main St., New Britain, (860) 229-4111. Closed Sun. L, $

**Republic** • ***Gastropub*** Handcrafted beers, boutique wines and small-batch bourbons are offered at this high-end pub. • 39 Jerome Ave., Bloomfield, (860) 216-5852 (republicct.com). Open daily. L (Mon.-Fri.) D LS, $$ [★★½ 10/14]

**Rizzuto's Wood-Fired Kitchen & Bar** • ***Italian*** Features Neapolitan-style pizza, house-made pasta, artisan breads and an antipasto bar. • 111 Memorial Rd., Blue Back Square, West Hartford, (860) 232-5000 (rizzutos.com). Open daily. L D SB, $$, WA

**Ruth's Chris Steakhouse** • ***Steak*** Billed as "the steak that speaks for itself" the steaks served at the Connecticut location of this national chain are USDA Prime. In addition, the restaurant utilizes locally sourced produce in its recipes. • 2513 Berlin Tpke., Newington, (860) 666-2202 (ruthschris.com). L (Sun.) D $$$, WA

**Salute** • ***Italian/American*** It's like a classy party every night at this restaurant, where diners enjoy everything from traditional pasta dishes (including gluten-free choices) to giobatto, a robust chicken-sausage stew in a spicy broth served over fettucine. • 100 Trumbull St., Hartford, (860) 899-1350 (salutect.com). Open daily. L (Mon.-Sat.) D, $$, WA

**Shady Glen** • ***American*** A dairy bar/restaurant known for cheeseburgers and ice cream. • 840 Middle Tpke. E., Manchester, (860) 649-4245; 360 Middle Tpke. W., Manchester, (860) 643-0511. Open daily. L D, $, WA

**Sorella** • ***Italian*** A new kid on the block from restaurant pros Billy Carbone and Dan Keller, who own Dish across the street. • 901 Main St., Hartford, (860) 244-9084 (sorellahartford.com). L (Mon.-Sat.) D $$, WA

**Tisane Euro-Asian Café** • ***Asian Fusion*** The diverse menu is complemented by over 40 specialty martinis and other specialty drinks. Try the Far East nachos, wings trio, Tisane Cobb salad, noodle bowls and espresso steak. • 537 Farmington Ave., Hartford, (860) 523-5417 (mytisane.com). Open daily. L D SB, $, E, WA

**Treva Restaurant** • ***Italian*** Offers chef-inspired Northern Italian cuisine—bronzino, tagliardi and porchetta—in a warm, rustic and casual environment. Treva's mixologists create a wide range of cocktails. • 980 Farmington Ave., West Hartford, (860) 232-0407 (trevact.com). Open daily. L (Mon.-Fri.) D SB LS, $$

**Trumbull Kitchen** • ***American*** "Global comfort food" is served at communal tables in the bar or individual tables in the dining rooms at this sophisticated city brasserie. *Wine Spectator* Award of Excellence. • 150 Trumbull St., Hartford, (860) 493-7417 (maxrestaurantgroup.com). Open daily. L (Mon.-Sat.) D LS, $$, E

**Vinted Wine Bar & Kitchen** • ***Tapas*** This exciting restaurant in Blue Back Square serves 68 wines by the glass along with an ambitious small-plates menu. 63 Memorial Rd., West Hartford, (860) 206-4648 (vintedwinebar.com). Open daily. D, $$, WA

**The Willows** • ***American*** A suave boîte in the DoubleTree Hotel helmed by star chef Leo Bushey III. On the menu: vanilla-poached lobster, pot-au-feu and pork tenderloin roulade with sun-dried fruit. • 42 Century Dr., Bristol, (860) 589-7766 (doubletree-bristol.com). Open daily 5 to 10. D, $$$, WA [★★★½ 8/13]

**Wood-n-Tap** • ***American*** Hip, fun eateries known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 99 Sisson Ave., Hartford, (860) 232-TAPS; 1274 Farmington Ave., Farmington, (860) 773-OPEN; 420 Queen St., Southington, (860) 329-0032; 12 Town Line Rd., Rocky Hill, (860) 571-9444 (woodntap.com). Open daily. L D LS, $, WA

## Litchfield County

**Arethusa al Tavolo** • ***New American*** This high-flying country restaurant serves sparkling dishes like butter-poached halibut with crab paella, rack of lamb and a glorious reinvention of Peking duck. • 828 Bantam Rd., Bantam, (860) 567-0043 (arethusaaltavolo.com). Open Thurs.-Sun. D, $$$, WA

**Backstage** • ***American*** Enjoy casual American fare prepared from scratch—salads and soups, creative small plates, hand-formed Angus patties on house-baked rolls—and 40 beers on tap. • 84 Main St., Torrington, (860) 489-8900 (backstageeatdrinklive.com). Open daily. L D LS SB, $$, E, WA

**Carmen Anthony Fishhouse** • ***Seafood & Steak*** Carmen Anthony offers an impressive variety of fresh-only seafood, big Maine lobsters (up to five pounds) and thick Black Angus steaks. *Wine Spectator* Award of Excellence. • 757 Main St., Woodbury, (203) 266-0011. Open daily. L D LS, $$$, E, WA

**Carole Peck's Good News Cafe** • ***New American*** Chef Carole Peck offers original dishes like warm crab taco and chicken tagine. • 694 Main St. S., Woodbury, (203) 266-GOOD (goodnews-cafe.com). Closed Tues. L D, $$

**Community Table** • ***American*** Chef Joel Viehland offers a seasonal menu using only ingredients grown, raised or foraged within a 200-mile radius. • 223 Litchfield Tpke., Washington, (860) 868-9354 (communitytablect.com). Closed Tues.-Wed. D SB, $$, WA

**The Cookhouse** • ***Barbecue*** "Slo-smoked" baby-back ribs and pulled pork are the name of the game here. • 31 Danbury Rd. (Rte. 7), New Milford, (860) 355-4111 (thecookhouse.com). Open daily. L D, $$, WA

**Gifford's** • ***American*** Enjoy an American melting pot of a menu that features the flavors of Thailand, Tuscany, Vietnam, Morroco and France, as well as local farm fare. In winter guests can enjoy a fireplace, in summer they can eat outside on an awning-shaded dining terrace. • 9 Maple St., Kent, (860) 592-0262 (jpgifford.com). Closed Mon.-Tues. D, $$$, WA [★★½ 6/14]

**G.W. Tavern** • ***American*** A Colonial-style tavern with a cozy bar and live music on weekends. Serves seasonal all-natural foods, including steaks and fresh seafood. • 20 Bee Brook Rd. (Rte. 47), Washington Depot, (860) 868-6633 (gwtavern.com). Open daily. L D LS SB, $$, WA

**The Hopkins Inn** • ***Austrian/American*** A country inn with an Old World atmosphere known for wiener schnitzel, backhendl and fresh-caught trout. • 22 Hopkins Rd., Warren, (860) 868-7295. Closed Mon. B L (Tues.-Sat.) D, $$$

**John's Café** • ***New American*** A popular spot for New American cuisine with a Mediterranean accent: grilled pizzas, ricotta gnocchi and salmon with morels. *Wine Spectator* Award of Excellence. • 693 Main St. S., Woodbury, (203) 263-0188 (johnscafe.com). Open daily. L (Mon.-Sat.) D, $$, WA

**Longwood Country Inn** • ***New England*** Enjoy fine dining in a historic 1789 inn where the options include lobster bisque, seafood crêpes and roast quail. • 1204 Main St. S., Woodbury, (203) 266-0800 (longwoodcountryinn.com). Closed Mon. L (Tues.-Sat.) D (Tues.-Sat.) SB, $$, WA

**The Painted Pony** • ***American*** This cozy spot offers a variety of dishes, from prime rib and steak to pasta and pizza. Live entertainment every Thurs. • 74 Main St. (Rte. 61), Bethlehem, (203) 266-5771 (paintedponyrestaurant.com). Open daily. L (Mon.-Sat.) D, $, E, WA

**Pastorale** • ***French/Mediterranean*** Housed in a 1760s Colonial, Pastorale uses local and organic ingredients in dishes like pan-seared Idaho rainbow trout, chicken paillard and moules marinière. • 223 Main St., Lakeville, (860) 435-1011 (pastoralebistro.com). Closed Mon. D SB, $$, WA

**Patty's Restaurant** • ***American*** A delightful breakfast experience with generous portions—the menu is influenced by season and might include treats such as raisin French toast or apple, walnut and cranberry pancakes. • 499 Bantam Rd., Litchfield, (860) 567-3335. Open daily. B L $

**The Restaurant at Winvian** • ***French*** Chef Chris Eddy constantly changes the menu, using simple and seasonal ingredients accented with unusual and fresh findings. • 155 Alain White Rd., Morris, (860) 567-9600 (winvian.com). Closed Mon.-Tues. L D, $$$, WA

**River Bistro** • ***Mediterranean*** Located on the banks of the Housatonic River, River Bistro offers fine Mediterranean cuisine with a Spanish accent. The house specialties include a variety of tapas and traditional paella. • 300 Kent Rd., New Milford, (860) 355-4466 (riverbistro.net). Closed Mon.-Tues. L (Sun.) D, $$, WA

**Salsa Restaurant** • ***Southwestern*** Salsa highlights Southwestern cuisine with house-made mild-to-hot New Mexican-style dishes, fajitas, quesadillas and house-made salsas. • 31 Bank St., New Milford, (860) 350-0701. Closed Mon. L D, $, WA

**Scarpelli's** • ***American*** Since 1936, Scarpelli's has been offering classic comfort foods like chicken parmigiana, meat loaf, fried chicken and fish-and-chips. • 865 Migeon Ave., Torrington, (860) 482-7977 (scarpellisclassiccatering.com). Open daily. B L D, $$, WA

**Venetian Restaurant** • ***Classic Italian*** Enjoy seasonal specials and traditional fare like house-made pasta, veal dishes, grilled lamb chops, and tiramisu and rum cake for dessert. • 52 East Main St., Torrington, (860) 489-8592 (thevenetianrestaurant.com). Closed Tues. L (Mon.-Sat.) D, $$, WA

**The Village Restaurant** • ***American*** A historic pub and restaurant in the heart of Litchfield. Veal Bartalucci, Parmesan-and-horseradish-encrusted salmon and cheeseburgers top the menu. • 25 West St., Litchfield, (860) 567-8307 (village-litchfield.com). Open daily. L D, $$

**West Street Grill** • ***New American*** An innovative restaurant with a star-studded clientele and menu to match. Serves wild fish, handmade pasta and organic salads. *Wine Spectator* Award of Excellence. • 43 West St., Litchfield, (860) 567-3885 (west-streetgrill.com). Open daily. L D SB, $$$, R (on weekends), WA

**The White Horse Country Pub** • ***American*** Serves American pub favorites like burgers, ribs and seafood bake, along with some English ones—shepherd's pie, fish-and-chips and bangers and mash. • 258 New Milford Tpke., Washington, (860) 868-1496 (whitehorse-countrypub.com). Open daily. L D SB, $$, WA

**Yokohama** • ***Japanese*** Delicious tempura and teriyaki dishes, plus sushi and sashimi. • 131 Danbury Rd., New Milford, (860) 355-0556 (yokohama-sushi.net). Open daily. L D, $$, WA

## Middlesex County

**Alforno** • ***Northern Italian*** Known for a great selection of house-made ravioli, including veal osso buco with fresh ricotta ravioli, butternut squash ravioli and wild boar ravioli, as well as tagliatelle Bolognese and arugula chicken. • 1654 Boston Post Rd., Old Saybrook, (860) 399-4166 (alforno.net). Open daily. L D, $$, WA

**Amici Italian Grill** • ***Italian*** Features a relaxed atmosphere and a menu of seafood fra diavolo, filet mignon and chicken Milanese. • 280 Main St., Riverview Ctr., Middletown, (860) 346-0075 (amiciitaliangrill.com). Open daily. L (Mon.-Sat.) D, $$

**Angelico's Lake House** • ***American*** Overlooking Lake Pocotopaug, Angelico's features great outside dining and a tiki hut. Try the spinach risotto, roast prime rib, stuffed salmon or lobster ravioli with sautéed shrimp. • 81 North Main St., East Hampton, (860) 267-1276 (angelicoslakehouse.com). Open daily. L D LS SB, $$, E, WA

**Aspen** • ***New American*** The menu at this sophisticated spot includes small plates (house-made tagliatelle, grilled flatbreads) and large—duck breast, rabbit, lobster pappardelle, Stonington sea scallops and more. • 2 Main St., Old Saybrook, (860) 395-5888 (aspenct.com). Open daily. L (Tues.-Sun.) D, $$, WA

**Baci Grill** • ***Modern Italian*** Try house specialties like grilled mango-and-chipotle pork loin, chicken sausage and broccoli rabe pasta, Guinness skirt steak and scallop risotto at this casual, trendy restaurant. • 134 Berlin Rd., Cromwell, (860) 613-2224 (bacigrill.com). Open daily. L D LS, $$, E, WA

**Boom on the Water** • ***American*** Dine on the outdoor deck overlooking a sea of yachts. Favorites include fried oysters, filet mignon Oscar with crabmeat-sherry cream and BBQ duck quesadillas. • Brewer's Pilots Point Marina, 63 Pilots Point Dr., Westbrook, (860) 399-2322 (boomrestaurant.net). Open daily. L D SB, $$, WA

**Chicago Sam's** • ***American*** This beloved sports bar takes sports fanaticism to new heights showing every NFL, MLB, NBA and NHL game. When it comes to the menu this place is also a winner. The 70-item pub menu serves lunch till midnight and 20 seasonally rotating beers are on tap. • 51 Shunpike Rd., Cromwell, (860) 635-1860 (chicagosams.com). Open daily. L D LS, $, E, WA

**Coyote Blue Tex Mex Café** • ***Tex-Mex*** The extensive menu includes the spinach-and-feta quesadilla, cattleman's steak and Southwestern stir-fry served over Mexican rice. • 1960 Saybrook Rd., Middletown, (860) 345-2403 (coyoteblue.com). Closed Mon. D, $, WA

**Cuckoo's Nest** • ***Mexican*** Housed in a 200-year-old barn, Cuckoo's Nest has been serving nachos, fajitas, Cajun shrimp and scallops for over 35 years. • 1712 Post Rd., Old Saybrook, (860) 399-9060 (cuckoosnest.biz). Open daily. L D SB, $$, E, WA

**Fresh Salt** • ***American*** Drink in the glorious water view while savoring cioppino, merlot-braised short ribs, osso buco and Block Island swordfish. • 2 Bridge St., Old Saybrook, (860) 395-2000 (saybrook.com). Open daily. B L (Mon.-Sat.) D SB, $$$, E, WA

**Gabrielle's** • ***American Bistro*** Gabrielle's is an upscale bistro serving grilled tenderloin of beef, pan-seared scallops and pan-roasted fillet of salmon. • 78 Main St., Centerbook, (860) 767-2440 (gabrielles.net). Open daily. L (Mon.-Fri.) D SB, $$, WA

**Gelston House** • ***American*** This historic restaurant offers unparalleled views of the Goodspeed Opera House and the Connecticut River. Entrées include pan-seared duck breast, filet mignon and lamb ragout. • 8 Main St., East Haddam, (860) 873-1411 (gelstonhouse.com). Closed Mon. L (Tues.-Sun.) D LS SB, $$, E, WA

**The Griswold Inn** • ***American*** The beloved 1776 "Gris" features classic New England cuisine in the dining room, small plates and 50 wines by the glass in the wine bar, and a lively taproom.

Bringing fresh
"More than Mexican"
cuisine to the CT shoreline
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1712 Boston Post Rd. ▪ Old Saybrook, CT ▪ Open 7 days a week ▪ 860-399-9060 ▪ cuckoosnest.biz

*Wine Spectator* Award of Excellence. • 36 Main St., Essex, (860) 767-1776 (griswoldinn.com). Open daily. L D SB, $$$, E, WA

**Haveli India** • ***Indian*** Amidst traditional Indian decor, Haveli serves coconut soup, chicken tikka masala, diwani kebab, fish tandoori and the Haveli mixed grill. • 1300 South Main St., Middletown, (860) 347-7773 (haveliindia.com). Open daily. L D, $, WA

**Hilltop BBQ** • ***Barbecue*** Beer-battered onion rings, loaded chili, Memphis-style baby-back ribs and cornmeal-and-jalapeño-crusted catfish are just a few of the down-home choices here. • 12 Rae Palmer Rd., Moodus, (860) 873-1234 (hilltopbbqsteakhouse.com). Open daily. L D, $$, WA

**La Foresta** • ***Italian*** A wine bar and ristorante with fine Italian wines, serving garden-fresh, ingredient-driven Northern Italian cuisine. • 163 Route 81, Killingworth, (860) 663-1155 (laforestarestaurant.com). Open daily. D, $$$, WA [★★★ 3/15]

**Lenny & Joe's Fish Tale** • ***Seafood*** This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 86 Boston Post Rd., Westbrook, (860) 669-0767 (ljfishtale.com). Open daily. L D, $$, WA

**Liv's Oyster Bar** • ***Seafood*** Liv's is a stylish, small neighborhood restaurant housed in an old movie theater. Stonington sea scallops, wild salmon, organic chicken and heirloom vegetables top the menu. • 166 Main St., Old Saybrook, (860) 395-5577 (livsoysterbar.com). Closed Tues. D, $$, WA

**Luigi's** • ***Italian*** Enjoy classic Italian favorites like seafood cannelloni, chicken leonardo, veal parmigiana, whole clams, prime rib and other dishes in a warm, home-like atmosphere. • 1295 Boston Post Road, Old Saybrook, (860) 388-9190 (luigis-restaurant.com). Closed Monday (except in July and August). D, $$, WA

**Penny Lane Pub** • ***English Pub*** A two-story pub serving casual fare like burgers, shepherd's pie, nachos, fish and chips, steaks and salads. • 150 Main St., Old Saybrook, (860) 388-9646 (pennylanepub.net). Open daily. L D, $$, WA

**The Restaurant at Water's Edge** • ***Continental*** Drink in the view of Long Island Sound as you savor fare like filet mignon and applewood-smoked Atlantic salmon. • 1525 Boston Post Rd., Westbrook, (860) 399-5901 (watersedge-resort.com). B L D SB, $$$, WA

**Restaurant L&E/French 75 Bar** • ***French*** Upstairs you'll find formal, elegant dining and a seasonal menu while downstairs offers a more traditional bistro experience. • 59 Main St., Chester, (860) 526-5301 (restaurantlande.com). Open daily. D LS, $$$, WA

**River Tavern** • ***American*** Farm-to-table pioneer Jonathan Rapp wears top toque at this town fixture. On the menu: made-to-order guacamole, grilled Stonington swordfish, New York strip. • 23 Main St., Chester, (860) 526-9417 (rivertavernrestaurant.com). Open daily. L D $$

**Westbrook Lobster** • ***Seafood*** Offers the freshest fish possible in dishes ranging from baked stuffed lobster to teriyaki-grilled salmon to seafood paella. • 346 Boston Post Rd., Clinton, (860) 664-9464 (westbrooklobster.com). Open daily. L D, $$, WA

## New Haven County

**116 Crown** • ***American Tapas/Small Plates*** Dine on sliders, pizzettes and charcuterie and cheese in a loungelike atmosphere—along with exciting house cocktails created by mixologist John Ginnetti. • 116 Crown St., New Haven, (203) 777-3116 (116crown.com). D LS, $$, E, WA

**121 Restaurant @ OXC** • ***American*** Watch the planes take off and land at 121, located at the Waterbury-Oxford Airport. The menu runs from great pizzas and burgers to an eclectic mix of American favorites. • 7 Juliano Dr., Oxford, (203) 262-0121 (121restaurantgroup.com/oxc). Closed Mon. L D, $$, E, WA

**Aldario's Restaurant** • ***Classic Italian*** Featuring rich colors, cozy booths and vaulted ceilings, this spot serves pork osso buco and zuppa di pesce. • 240 Naugatuck Ave., Milford, (203) 874-6096 (aldarios.com). Closed Mon. L D, $$, WA

**Archie Moore's Bar & Restaurant** • ***American*** Casual pub-style dining with burgers, nachos and salads. And don't miss the award-winning buffalo chicken wings. • 188½ Willow St., New Haven, (203) 773-9870; 39 N. Main St., Wallingford, (203) 265-7100; 15 Factory La., Milford, (203) 876-5088, (archiemoores.com). Open daily. L D LS, $

**Ballou's Restaurant & Wine Bar** • ***Italian*** A casual and relaxed wine bar. Full menu with fondue and much more. Has an outdoor, dog friendly patio and gluten free menu. • 51 Whitefield St., Guilford, (203) 453-0319, ballouswinebar.com. Open daily. L D, $$

**Bar Bouchée** • ***French*** Jean Pierre Vuillermet's classic bistro has a black-and-white tile floor, pressed-tin-style walls and ceiling and a zinc bar. On the menu: duck leg confit, charcuterie and beef bourguignon. • 8 Scotland Rd., Madison, (203) 318-8004. Open daily. D, $$

**Barcelona Restaurant & Wine Bar** • ***Spanish Mediterranean*** A hip restaurant serving Spanish and Mediterranean cuisine—including tapas, hot and cold. *Wine Spectator* Award of Excellence. • 155 Temple St., New Haven, (203) 848-3000 (barcelonawinebar.com). Open daily. L D LS, $$, WA

**Bin 100** • ***Mediterranean*** Feast on delicious Mediterranean cuisine elegantly served in a spacious dining room. • 100 Lansdale Ave., Milford, (203) 882-1400 (bin100restaurant.com). Open daily. D SB, $$, E, WA

**Bistro Mediterranean** • ***Mediterranean*** This casual and relaxed restaurant has Spanish and Mediterranean influences and offers a variety of beloved dishes including scallops parrilla, paella and brussels sprout salad. • 383 Main St., East Haven, (203) 467-2500, (bistromediterraneanandtapasbar.com). Open daily. L D, $$, WA

**Carmen Anthony Steakhouse** • ***Steak & Seafood*** The place to enjoy thick Black Angus steaks and Maine lobsters in a clubby atmosphere. *Wine Spectator* Award of Excellence. • 496 Chase Ave., Waterbury, (203) 757-3040; 660 State St., New Haven, (203) 773-1444 (carmenanthony.com). L D LS, $$$, WA

**The Cask Republic** • ***Gastropub*** Beer is the star here, with 125 bottled and more than 50 draft beers on offer. Pair it with dishes like sweet-potato clam chowder, oyster sliders and pan-seared sea scallops. • 179 Crown St., New Haven, (475) 238-8335 (thecaskrepublic.com). Closed Sun. L D, $$, WA

**Ceviche** • ***Latin Fusion*** Several different styles of ceviche are offered here. In addition the place features a variety of sizzling Latin dishes, cocktails and 30 different types of tapas. Try the Granada Mojito, which features pomegranate flavors. • 530 Middlebury Road, Middlebury, (203) 527-7634 (cevichelatinkitchen.com). Closed Monday. L (Wed.-Thurs.) D LS, $$, WA

**Claire's Corner Copia** • ***Vegetarian*** A café-style spot offering globe-trotting dishes like organic-mushroom crêpes, Bengal curry, Irish breakfast and Lithuanian coffee cake. • 1000 Chapel St., New Haven, (203) 562-3888 (clairescornercopia.com). Open daily. B L D SB, $, WA

**Consiglio's Restaurant** • ***Classic Italian*** Family-owned and -run for over 70 years, Consiglio's is known for classic home-style favorites like homemade cavatelli and braciole, eggplant rollatini and lasagna. • 165 Wooster St., New Haven, (203) 865-4489 (consiglios.com). Open daily. L (Tues.-Fri., Sun.) D, $$

**Frank Pepe Pizzeria Napoletana** • ***Pizza*** While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 157 Wooster St., New Haven, (203) 865-5762 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

**Geronimo Tequila Bar & Southwest Grill** • ***Southwestern Fusion*** A mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 271 Crown St., New Haven, (203) 777-7700 (geronimobarandgrill.com). Open daily. L (Mon.-Sat.) D, $$ [★★ 7/13]

**Goodfellas Restaurant** • ***Italian*** The extensive menu is a veritable Best Hits of Italy, featuring pastas and gnocchi, pork chop Milanese, steak pizzaiola, veal saltimbocca and the chef's signature filet cognac. • 702 State St., New Haven, (203) 785-8722 (goodfellasrestaurant.com). Open daily. L D, $$, WA

**Heirloom** • ***Modern Continental*** Chef Carey Savona serves dishes like crab cakes with fennel and vermouth butter and herbed gnocchi with rapini and tomatoes. • The Study at Yale, 1157 Chapel St., New Haven, (203) 503-3919 (studyhotels.com). Open daily. B L (Mon.-Sat.) D SB, $$, WA

**Ibiza Tapas** • ***Tapas*** Requeson cheese croquettes, sautéed shrimp in garlic sauce and Spanish veal-and-pork meatballs are among the offerings. • 1832 Dixwell Ave., Hamden, (203) 909-6512 (ibizatapaswinebar.com). Open daily. L D, $, WA

**J. Christian's** • ***New American*** A smart, lively restaurant and lounge that takes no shortcuts in preparing New American cuisine with a Southern accent.• 9 North Main St., Wallingford, (203) 265-6393 (jchristians.com). Closed Mon. L D, $$

**La Tavola Ristorante** • ***Classic Italian*** Enjoy a twist on classic Italian cuisine with prosciutto-wrapped figs, pumpkin ravioli and pepper-encrusted Ahi tuna. • 702 Highland Ave., Waterbury, (203) 755-2211 (latavolaristorante.com). Closed Sun. L D, $$, WA

**Lenny & Joe's Fish Tale** • ***Seafood*** This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 501 Long Wharf Dr., New Haven, (203) 691-6619 (ljfishtale.com). Open daily. L D, $$, WA

**L'Orcio** • ***Contemporary Italian*** This upscale restaurant features a menu of house-made pastas, grilled whole fish and steaks. • 806 State St., New Haven, (203) 777-6670 (lorcio.com). Closed Mon. L (Fri.) D, $$

**Moxie** • ***American*** High-end American cuisine is the star here. Try the perfectly cooked burger that comes with awesome fries doused in kosher salt and malt vinegar powder. • 52 Wall Street, Madison, (203) 421-6963, moxie-bar.com. Closed Mon. D (Tues.-Sun) L (Fri.-Sun.), $$, WA

**Miya's** • ***Sushi*** A sushi restaurant like no other, thanks to chef Bun Lai's unique creations. • 68 Howe St., New Haven, (203) 777-9760 (miyassushi.com). Closed Sun.-Mon. L D, $$$, WA

**Olea** • ***Spanish*** A world-class, full-service Spanish restaurant, with a fun tapas bar. • 39 High St., New Haven (203) 780-8925, oleanewhaven.com. Closed Sun., Mon.-Thur. L D, $$$, WA [★★★★ 2/15]

**Park Central Tavern** • ***American*** The dynamic weekly menu showcases signature entrées and classic favorites made with fresh New England ingredients. • 1640 Whitney Ave., Hamden, (203) 287-8887 (parkcentraltavern.com). Open daily. L D, $, WA

**Ristorante Luce** • ***Classic Italian*** Enjoy the double-cut veal chops, pane cotto, risotto pescatore and daily fish specials. Extensive wine list. • 2987 Whitney Ave., Hamden, (203) 407-8000 (ristoranteluce.net). Open daily. L (Mon.-Fri.) D, $$

**Roìa** • ***French/Italian*** This new spot in the Taft Hotel building evokes a golden era when romance reigned. On the menu: artichoke soup, chicken al mattone and panna cotta. 261 College St., New Haven, (203) 200-7045 (roiarestaurant.com). D (Wed.-Sun.), $$, WA

**Sake Fusion Restaurant** • ***Asian Fusion*** Indian pancakes with curry sauce, Thai red snapper, Vietnamese-style grilled pork and Malaysian-style sautéed eggplant are just a few of the Asian-fusion dishes on the menu at this exotic spot. • 730 Main St. S., Southbury, (203) 264-2888 (sakefusionsouthbury.com). Open daily. L (Mon.-Sat.) D, $, WA

**Sage American Grill & Oyster Bar** • ***American*** Take in spectacular waterfront views at historic City Point while enjoying fresh seafood, oysters and certified Angus prime rib and steaks. Live jazz four nights a week. • 100 South Water St., New Haven, (203) 787-3466 (sageamerican.com). Open daily. D SB, $$, E, WA

**Sans Souci** • ***American*** A casual mainstay in the area that prides itself on offering fresh pasta, steak, chicken, veal, seafood and other crowd pleasers. • 2003 N. Broad St., Meriden, (203) 639-1777 (sanssoucirestaurant.com). Closed Mon. L (Tues.-Fri.), D, $$

**Señor Pancho's** • ***Mexican*** A festive spot serving up terrific fresh salsa and margaritas to go with mole poblano, steak ranchero and fajitas. • 280 Cheshire Rd., Prospect, (203) 758-7788; 385 Main St. S., Southbury, (203) 262-6988 (senorpanchos.com). Open daily. L D SB, $, E, WA

**Thali Regional Cuisine of India** • ***Indian*** Chic, exotic and fun. Thali dinners include Konkan crab, lamb chops and Andhra chicken curry. • 4 Orange St., New Haven, (203) 777-1177 (thali.com). Open daily. L D SB, $$, WA

**The Wharf** • ***New American*** This great spot at the Madison Beach Hotel serves up steak tartare, cioppino and grilled Berkshire pork chop with roasted fennel—with a side of water views. • 94 West Wharf Rd., Madison, (203) 350-0014 (madisonbeachhotel.com). Open daily. B, L (Mon.-Sat.), D. $$$, WA

**Wood-n-Tap** • ***American*** Hip, fun eateries known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 311 Boston Post Rd., Orange, (203) 799-9663; 970 N. Colony Rd., Wallingford, (203) 265-9663 (woodntap.com). Open daily. L D LS, $, WA

**Zafra Cuban Restaurant & Rum Bar** • ***Cuban*** With a collection of 300 different kinds of rum—one of the largest in the country—this New Haven establishment is Connecticut's first true rum bar. Small, dark and atmospheric, this hip locale features chef Tadahiro ("Haya") Hayasaka's subtle and sometimes fanciful take on Cuban soul food. • 259 Orange St., New Haven, (203) 859-5342 (zafrarumbar.com). Open daily. L (Tues.-Fri.) D LS, $$, WA

## New London County

**Al Dente** • ***Italian*** Savor the mouthwatering flavors of frutti di mare, farfalle con pollo and medaglioni de manzo, followed up with cannoli or tiramisu at this Italian dining gem. • Foxwoods Resort Casino, Mashantucket, (800) Foxwoods (foxwoods.com). Open daily. D, $$$, E, WA

**Alta Strada** • ***Italian*** Try favorites like chittara with spicy lobster and fresh peas and grilled lamb chops with asparagus, potato and pickled onion salad. • MGM Grand at Foxwoods, 240 MGM Grand Dr., Mashantucket, (860) 312-2582 (altastradarestaurant.com). Open daily. L D, $$$

**Azu** • ***American*** Features a great bar and dishes such as grilled pizza salad, baked macaroni and cheese with lobster and linguine with red clam sauce. • 32 West Main St. Mystic, (860) 536-6336 (azuct.com). Open daily. B L D LS, $$

**Ballo Italian Restaurant & Social Club** • ***Italian*** A sumptuous restaurant inspired by the magnificent 12th-century Abbey of San Galgano in Siena. On the menu: pizza and pasta, striped bass and veal porterhouse. • Mohegan Sun, Uncasville, (860) 862-1100 (balloitalian.com). L D, $$, WA

**Bar Americain** • ***American*** This brasserie serves up Bobby Flay specialties like lobster-avocado cocktails, buttermilk-fried chicken with biscuits—and big-time glamour. • Mohegan Sun, Uncasville, (860) 862-8000 (baramericain.com). Open daily. D, $$

**Bleu Squid** • ***American*** A bakery and cheese shop serving 30 cheeses and 40 different cupcakes. Also serves up grilled cheese sandwiches to go, freshly made and to order, including the best-selling lobster grilled cheese. • 27 Coogan Blvd., Mystic, (860) 536-6343 (dessertsmysticct.com). Open daily. L D, $, WA

**Bobby's Burger Palace** • ***American*** This burger palace serves an array of burgers inspired by chef Bobby Flay's extensive travels. Each is a tribute to a different American regional flavor and tradition. • Mohegan Sun, Uncasville, (888) 226-7711 (www.bobbysburgerpalace.com). Open daily. L D, $$ WA

**Caffé NV** • ***Greek*** Greek cuisine is the specialty at this restaurant with stained-glass windows and brick walls. Some favorites include pasta a la Philip and shrimp Saganaki. • 57 Boston Post Rd., Waterford, (860) 444-8111 (cafenv.com). Closed Sun. L D LS, $$, WA

**The Captain Daniel Packer Inne** • ***American*** This 1754 whaler's inn features a view of the Mystic River along with dishes like lemon pepper chicken, filet mignon and salmon • 32 Water St., Mystic, (860) 536-3555 (danielpacker.com). Open daily. L D, $$$ WA

**C.C. O'Brien's** • ***Irish Pub*** A neighborhood sports pub with great food, friendly service, sports on 20 HDTVs and live entertain-

ment on Saturday nights. • 8 Mechanic St., Pawcatuck, (860) 599-2034 (ccobriens.com). Open daily. L D LS, $$, WA

**Cedar's Steakhouse** • ***American*** Offers lounge seating and cozy booths. Diners can count on the finest cuts of certified dry-aged prime beef and fresh seafood. • Foxwoods Resort Casino, Mashantucket, (800) FOXWOODS (foxwoods.com). Open daily. L D, $$$, WA

**Chaplin's** • ***Seafood*** Specializes in locally caught seafood and regional American bistro favorites. Standouts include halibut sautéed with almonds, tuna with fresh mango and roasted red-pepper sauce and swordfish garnished with salsa. • 165 Bank St., New London, (860) 443-0684. Open daily. D, $$, WA

**The Chestnut Grille** • ***American*** The winning seasonal menu here includes succulent treats such as pan-roasted duck breast and seared diver scallops. • The Bee and Thistle Inn, 100 Lyme St., Old Lyme, (860) 434-1667 (beeandthistleinn.com). Closed Sun.-Mon. D, $$$, E

**David Burke Prime** • ***American*** An updated steakhouse menu with dry-aged beef, as well as terrific pork, chicken and seafood specialties. The steak served here is truly a cut above. • Foxwoods Resort Casino, Mashantucket, (860) 312-8753 (davidburke-prime.com). Open daily. L D SB, $$$

**Dog Watch Café** • ***American*** Overlooking Dodson Boatyard in Stonington Borough, this spot offers a casual seaside atmosphere, great food and live entertainment on the weekends. Watch Hill oysters, St. Louis baby-back ribs and grilled swordfish are among the offerings. • 194 Water St., Stonington, (860) 415-4510 (dogwatchcafe.com). Open daily. L D, $$, WA

**Engine Room** • ***American*** Choose from 16 craft beers on tap at one of the newest and hippest restaurants in Mystic. While burgers take the spotlight, they are by no means all that Engine Room's soup-to-nuts menu has to offer. There are bar bites, appetizers, big salads, sandwiches, entrées, sides and desserts. • 14 Holmes St., Mystic, (860) 415-8117 (engineroomct.com). Open daily. L D, $$, WA [★★★ 5/14]

**Flanders Fish Market & Restaurant** • ***Seafood*** Flanders excels at lobster bisque, fish-and-chips and broiled seafood. Known for its bountiful Sunday buffet, fresh seafood market and New England clambakes. • 22 Chesterfield Rd., East Lyme, (860) 739-8866 (flandersfish.com). Open daily. L D SB, $$, WA

**Frank Pepe Pizzeria Napoletana** • ***Pizza*** While world-famous clam pizza is the standout, many other varieties are also worth the wait. • Mohegan Sun, Uncasville, (860) 862-8888 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

**Gaspar's Restaurant** • ***New American Cuisine*** Enjoy award-winning lobster bisque, sushi rolls and other sea-to-table delicacies made from fresh seafood purchased blocks away at the New London docks. Ambience is old-school classy, white tablecloths, red roses and candlelight. • 385 Bank Street, New London, (860) 440-3663 (gasparsnewlondon.com). Open daily. L D SB, $$, WA

**Harbour House Restaurant and Bar** • ***Seafood*** Enjoy ahi tuna tacos, lobster, grilled swordfish and other seafood favorites in a casually elegant and comfortable setting with stunning water views. • 3 Williams Ave., Mystic, (860) 536-8144 (harbourhousect.com). Open daily. L (Mon.-Fri.) D, $$, E, WA

**Inishmor Pub** • ***Irish American*** Get a taste of the old country at this authentic Irish pub where specialties include Gaelic favorites like chips and curry and shepherd's pie. • 20 Main St., Colchester, (inishmorpub.com). Open daily. L D LS $$, E

**Jasper White's Summer Shack** • ***Seafood*** This award-winning restaurant features live lobster and crab, fried seafood, chowders and wood-grilled fish. • Mohegan Sun, Uncasville, (860) 862-9500 (summershackrestaurant.com). Open daily. L D SB, $$

**Johnny's Peking Tokyo** • ***Asian Fusion*** The finest in Asian-fusion cuisine, including ginger duck, shrimp and pork Hunan-style, sushi and sashimi. Dine in or order online for pickup. • 12 Coogan Blvd., Mystic, (860) 572-9991 (johnnysushibar.com). Open daily. L D, $$, WA

**Kensington's at The Spa at Norwich Inn** • ***American*** A first-class restaurant serving gourmet food with an emphasis on natural meats, fresh, locally sourced produce and healthy preparations. • 607 West Thames St., Norwich, (860) 425-3630 (thespaatnorwichinn.com). Open daily. B L D SB, $$$, E, WA

**Kitchen Little** • ***American*** Enjoy a panoramic view of the Mystic River while dining on eggs Benedict, omelets and other savory egg dishes at this breakfast destination. • 36 Quarry Rd., Mystic (kitchenlittle.org). Open daily for breakfast. B L (Mon.-Fri.) SB, $

**Michael Jordan's Steak House** • ***American*** USDA prime steaks, chops and fresh seafood paired with an extensive wine list. • Mohegan Sun, Uncasville, (860) 862-8600 (michaeljordansteakhouse.com). Open daily. D, $$$

**Octagon** • ***American*** The menu at this upscale yet relaxed steak house includes the signature 24-ounce bone-in rib eye, 14-ounce Kobe sirloin and wild striped bass. *Wine Spectator* Award of Excellence. • Mystic Marriott Hotel, 625 North Rd., Groton, (860) 326-0360 (octagonsteakhouse.com). Open daily. D, $$$, R

**The Old Lyme Inn** • ***American*** The Inn's restaurant and bar features a locally sourced menu with a modern twist on traditional dishes. • 85 Lyme St., Old Lyme, (860) 434-2600 (oldlymeinn.com). Open daily. L D, $$$, WA

**Oyster Club** • ***American*** This popular place showcases food that travels the shortest distance from farm and sea to table, with seasonality and location determining the day's dishes. • 13 Water St., Mystic, (860) 415-9266 (oysterclubct.com). Closed Tues. L (Sat.) D SB, $$, WA


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## dining guide | tolland county

**Paragon** • ***American*** This 24th floor aerie is Foxwoods' showpiece, with a menu that highlights organic produce and meats: crispy wild boar meatballs and Dover sole with beurre noir. • Foxwoods Resort Casino, Mashantucket, (800) 312-3000 (foxwoods.com). Closed Mon.-Tues. D, $$$, WA

**Recovery Room Restaurant** • ***American*** This is the place for designer pizzas, chopped salads and pasta dishes. Full bar. • 445 Ocean Ave., New London, (860) 443-2619 (therecoveryroomnl.com). Open daily. L D, $$, WA

**Red 36** • ***American*** It's all about the sea at this waterside hotspot that offers dinner with a view. • 2 Washington St., Mystic, (860) 536-3604 (red36ct.com). Closed Mon. L D, $$

**Rustic Cafe** • ***American*** Customer favorites at this casual café include $9 lobster rolls, spinach salad, chocolate gorgonzola burgers, cinnamon and chipotle baby back ribs, and homemade pies. • 516 Boston Post Rd., East Lyme, (860) 691-0477 (therusticcafe.com). Open daily. L D, $, E

**S&P Oyster Co.** • ***Seafood*** Serving traditional New England seafood with a South American flair. Enjoy oysters on the half shell, PEI mussels, fresh cuts of fish and Creekstone Farms steaks grilled over hard woods. • 1 Holmes St., Mystic, (860) 536-2674 (sp-oyster.com). Open daily. L D, $$, WA

**Shrine** • ***Asian Fusion*** A restaurant that serves an array of alluring dishes with Vietnamese, Thai and Japanese influences—and one of the state's hottest night spots. • MGM Grand at Foxwoods, (860) 312-8888 (shrinemgmfoxwoods.com). Open daily. (Scorpion Bar). L D, $$

### Tolland County

**Altnaveigh Inn & Restaurant** • ***American*** This 1734 farmhouse serves filet mignon with port-wine reduction demiglace and pan-seared tuna with onion marmalade. • 957 Storrs Rd., Storrs, (860) 429-4490 (altnaveighinn.com). Closed Sun.-Mon. L (Tues.-Fri.) D, $$$, WA

**Angellino's Restaurant** • ***Italian*** There's plenty to like at Angellino's, including penne Augustino with artichoke hearts, sun-dried tomatoes and garlic. • 135 Storrs Rd., Mansfield, (860) 450-7071; 346 Kelly Rd., Vernon, (860) 644-7702 (angellinos.com). Open daily. L D, $$, WA

**Asian Bistro** • ***Asian Fusion*** A popular hibachi steak house/bar offering Asian-fusion dishes along with sushi and sashimi. • 95 Storrs Rd., Mansfield, (860) 456-8316 (asianbistromansfield.com). Open daily. L D, $$, WA

**Bidwell Tavern** • ***American*** This 1822 Coventry tavern, once the town hall, offers prime rib, chicken wings and 24 beers on tap. • 1260 Main St. (Rte. 31), Coventry, (860) 742-6978. Open daily. L D LS, $$, E, WA

**The Blue Oak at the Nathan Hale Inn** • ***American*** On the UConn campus, enjoy honest New England-style dishes and lighter fare. Great wine selection. • 855 Bolton Rd., Storrs, (860) 427-7888 (nathanhaleinn.com). Open daily. B L D, $$

**Casey's Café** • ***American*** Wednesday is pasta night, Thursday is build-your-own Mexican specialties and Sunday is barbecue all day long at this friendly family-run family-style restaurant. • 127 West Rd., Ellington, (860) 870-8784 (caseyscafect.com). Open daily. L D, $

**Coyote Flaco** • ***Mexican*** Standouts at this colorful spot include chile rellenos, pollo al mole, bistek ranchero and the enchilada trio. • 50 Higgins Hwy., Mansfield, (860) 423-4414 (coyoteflaco-mansfield.com). Open daily. L (Fri.-Sun.) D, $$, WA

**Elmo's Dockside** • ***Seafood*** Known for fresh, local seafood, homemade clam chowder and lobster bisque, USDA High Choice beef, poultry and pasta dishes. • 48 Hartford Tpke., Vernon, (860) 646-3474, (elmosdockside.com). Open daily. L (Mon.-Sat.) D, $$

**Georgina's Italian Restaurant** • ***Italian*** Warm and inviting—try the calamari appetizer, chicken Athena, lasagna and chicken parmigiano. • 275 Boston Tpke., Bolton, (860) 647-0345 (georginasrestaurant.com). Closed Mon. L D, $$, WA

**Little Mark's Big BBQ** • ***Barbecue*** Little Mark's famous homemade sauces, such as Kansas City Sweet, Pork Pickin' Vinegar and Texas Hot, enhance the beef and pork ribs. • 226 Talcottville Rd., Vernon, (860) 872-1410 (littlemarksbbq.com). Open daily. L D, $$, WA

**Pancho Loco** • ***Mexican*** Don your shorts and Hawaiian shirt and try this Parrothead paradise for sizzling fajitas and chillin' margaritas. • 218 Talcottville Rd., Vernon, (860) 871-1819 (pancholoco.net). Open daily. L D, $, E, WA

**Rein's New York Style Deli-Restaurant** • ***American*** A bright and bustling Jewish deli serving everything from challah French toast and potato pancakes to pastrami Reubens and cheese blintzes. • 435 Hartford Tpke., Vernon, (860) 875-1344 (reinsdeli.com). Open daily. B L D LS SB, $, WA

**Tavern House Grill** • ***American*** This pub-style sports bar features live entertainment and regular karaoke events. On the menu: steaks, burgers, grilled sandwiches and wings. • 200 Merrow Rd., Tolland, (860) 872-0332 (tavernhousegrill.com). Open daily. L D SB, $, E, WA

**True Blue Tavern at the Nathan Hale Inn** • ***American*** Great casual dining in a fun atmosphere celebrating the spirit of UConn athletics. • 855 Bolton Rd., Storrs, (860) 427-7888 (nathanhaleinn.com). Open daily. D, $, WA

**Trattoria da Lepri** • ***Italian*** This family-owned and -run eatery prepares dishes from scratch with local ingredients. On the menu: rigatoni Bolognese, veal scallopini Marsala and crab-meat-stuffed shrimp. • 89 West Rd., Ellington, (860) 875-1111 (trattoriadalepri.com). Closed Sun.-Mon. D, $$, WA

**Utsav Indian Cuisine** • ***Indian*** This gem boasts a menu of delectable Indian treats such as shamm savera or calamari cochin. • 575 Talcottville Rd., Vernon, (860) 871-8714 (utsavcuisine.com). Open daily. L D, $$, WA

**Willington Pizza House** • ***Pizza*** Unusual designer pizza concoctions, including red-potato and seafood casino. • 25 River Rd. (Rte. 32), Willington, (860) 429-7433 (willingtonpizza.com). Open daily. L D LS, $, WA

**Vernon Diner** • ***Continental*** Enjoy anything from homemade French toast and Greek specialties to steak, seafood and pasta at this friendly spot in Vernon. • 453 Hartford Tpke., Vernon, (860) 875-8812 (vernondiner.com). Open daily. B L D LS, $, WA

**Wood-n-Tap** • ***American*** Known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 236 Hartford Tpke., Vernon, (860) 872-6700 (woodntap.com). L D LS, $, WA

## Windham County

**85 Main** • ***New American*** There's something for everybody at this Main Street fixture: from sushi to duck-liver pâté, pulled-pork barbecue to wild-mushroom ravioli. • 85 Main St., Putnam, (860) 928-1660 (85main.com). Open daily. L D LS, $$, WA

**Bella's Bistro** • ***Northern Italian*** An upscale spot with a seasonal menu serving veal, beef, chicken, pork, pizzas, seasonal fish, shrimp, mussels, scallops and lobster. • 75 Main St., Putnam, (860) 928-7343 (bellasbistromarket.com). Closed Mon. L D (Tues.-Sat.), $$, WA

**The Courthouse Bar & Grill** • ***American*** Serves 20 great appetizers plus "arresting" main courses such as seafood Alfredo and Montreal sirloin. • 121 Main St., Putnam, (860) 963-0074 (courthousebarandgrille.com). Open daily. L D LS (weekends), $, WA

**Fiesta Cinco De Mayo** • ***Mexican*** A festive spot offering pollo salsa verde, carne asada and great guacamole. • 1228 Main St., Willimantic, (860) 423-9524. Open daily. L D, $$, WA

**Golden Lamb Buttery** • ***American*** In a barn overlooking a 1,000-acre farm, dinner here might be roast duckling, chateubriand or honey-glazed rack of lamb. For dessert, there's strawberry-rhubarb bread pudding or lemon blueberry cake. • 199 Bush Hill Rd., Brooklyn, (860) 774-4423 (thegoldenlamb.com). Closed Sun.-Mon. L D (Fri.-Sat.), $$$, E, WA

**Hank's Restaurant** • ***American*** A family place serving home-style chowders, lobster salad rolls and prime rib. • 416 Providence Rd., Brooklyn, (860) 774-6071 (hanksrestaurant.com). Open daily. L D, $$

**The Inn at Woodstock Hill** • ***American*** The menu at this historic estate includes shrimp-and-sea-scallop stir-fry, fontina-stuffed veal tenderloin Serrano and duckling à l'orange. • 94 Plaine Hill Rd., Woodstock, (860) 928-0528 (woodstockhill.com). Open daily. L (Thurs.-Sat.) D SB, $$$, WA

**J.D. Cooper's** • ***American*** A sports pub with walls of sports memorabilia and 125 entrées from prime rib to fajitas to fresh fish. • 146 Park Rd., Putnam, (860) 928-0501. Open daily. L D, $, E (Sat.), WA

**The Mansion at Bald Hill** • ***American*** The pan-seared diver scallops with jumbo shrimp is tops, and don't skip the lobster mac 'n' cheese. • 29 Plaine Rd., South Woodstock, (860) 974-3456 (mansionatbaldhill.com). Closed Mon. D, $$$, WA

**Mozzarella's Grill & Bar** • ***American/Italian*** A great family restaurant with a warm, cozy atmosphere serving fresh burgers, steaks, seafood, and Italian specialties. • 460 Hartford Tpke., Dayville, (860) 774-3434 (mozzarellasgrill.com). Closed Fri.-Sun. B L D, $, E, WA

**New Ocean Palace** • ***Japanese*** Enjoy the tiger roll, mango chicken, crab rangoon and teriyaki beef. • 520A Providence Rd., Brooklyn, (860) 779-9699 (newoceanbrooklynct.com). Open daily. L (Mon.-Sat.) D, $, WA

**Someplace Special Pizza** • ***Italian*** Serves Greek-style pizza, steaks, seafood and pastas at reasonable prices. • 58 Main St., Putnam, (860) 928-2884 (someplacespecialrestaurant.com). Open daily. L D, $, WA

**Thai Basil** • ***Thai/Japanese*** Favorite dishes include Drunken Noodles, General Thai chicken, Thai Basil Farm and pad Thai, as well as Japanese hibachi steak and seafood dishes. • 187 North St., Danielson, (860) 774-1986 (thaibasilct.com). Open daily. L D, $, WA

**Tony's Pizza** • ***Pizza*** With more than 30 years in business, Despina Loukas knows how to make pizzas. Customer favorites include crispy pepperoni and taco. • 117 Main St., Willimantic, (860) 423-7717 (tonyspizzaplace.com). Open daily. L D LS, $, WA

**The Vanilla Bean Café** • ***American*** A restaurant known for its homemade soups, award-winning chili, vegetarian dishes and desserts. • Rtes. 44, 169 & 97, Pomfret, (860) 928-1562 (the-vanillabeancafe.com). Open daily. B L D (Wed.-Sun.), $$, E, WA

**Willimantic Brewing Co./Main Street Café** • ***Brew Pub*** In a historic U.S. Post Office building, beers are brewed in full view of diners. Try the ale-steamed mussels. • 967 Main St., Willimantic, (860) 423-6777 (willibrew.com). Open daily. L (Tues.-Sun.) D, $$, WA

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Plus, through archival footage and images, go back in time to look at the efforts of the three men — Hiram Bissell, Ezra Clark and Caleb Saville — who were largely responsible for creating this amazing system.

*Water Works – Part 1: Bringing Pure, Clean Water to Connecticut* premieres on CPTV on **Tuesday, May 19 at 8 p.m.**

Tune in to learn why water plays such a critical role in protecting public health, promoting economic prosperity and ensuring our quality of life in Connecticut.

And in November 2015, CPTV will premiere Part 2 of *Water Works,* focusing on the wastewater system and the Clean Water Project.

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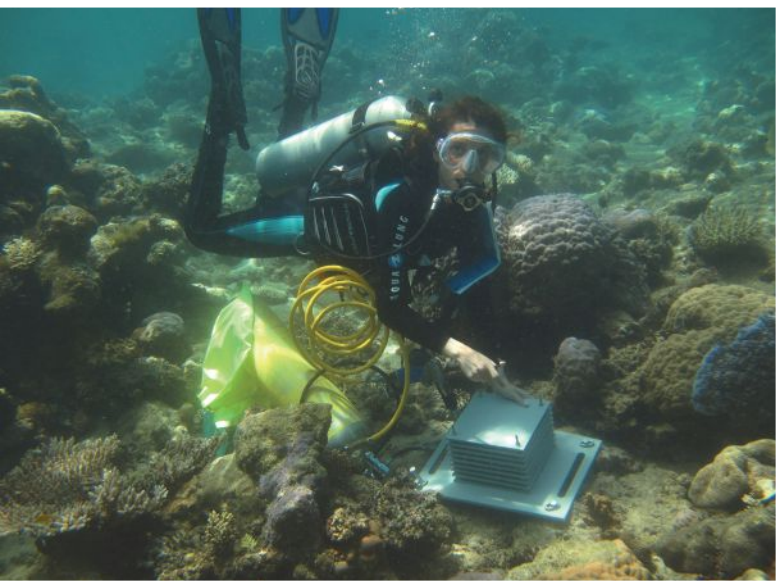

**Wednesday nights in May, CPTV continues to present the best in science and nature programming with new episodes of *Nature* and *NOVA*.**

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# PRESIDENT'S MESSAGE

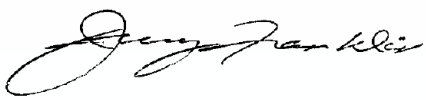
One of the most exciting things about being part of the CPTV family is knowing that the programming we showcase is not only entertaining and educational, it also reflects our broader mission.

For example, we are committed to shining a spotlight on issues of public health, and virtually nothing is more vital to keeping people healthy than having reliable access to clean water. That's why we're proud to have partnered with the MDC to produce the new two-part documentary *Water Works*. In the first part of the film, premiering on Tuesday, May 19 at 8 p.m., viewers will learn about the MDC's remarkable water-delivery system that keeps Connecticut residents supplied with the water they rely on. So don't miss *Water Works - Part 1: Bringing Pure, Clean Water to Connecticut* this month, only on CPTV! And coming this fall, don't miss Part 2 of *Water Works*, which will focus on the wastewater system and the Clean Water Project.

Also in May, we are hosting two town hall meetings that will be broadcast live on CPTV. They include *The Raising of America: A CPTV Town Hall Meeting*, focused on early childhood health and development, and *The Journey of Caregiving: A CPTV Town Hall Meeting*, about the challenges faced by family caregivers in Connecticut. For more information, and to find out how you can be part of the studio audience for either event, see pages 76 and 86.

Additionally, May is National Military Appreciation Month. We are reinforcing our commitment to honoring our nation's heroes by showcasing a number of special presentations honoring current and former military members on CPTV and CPTV4U. For more information on these shows, see our program listings. And please allow me to take this opportunity to thank all of our service members and veterans, as well as their families, for all that they have done for our nation. This month and all year long, we are grateful to you.

Lastly, we thank our members for giving us the support we need to spotlight important issues like these. You make it all possible.



Jerry Franklin
President and CEO, Connecticut Public Broadcasting Network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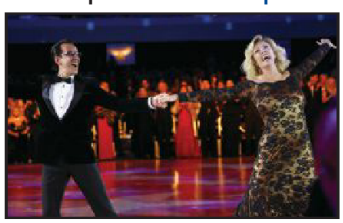
# Highlights | May 2015

### *In Focus*
Wednesdays at 7 p.m.
Beginning May 6 on CPTV Sports

This new high school sports magazine show from CPTV Sports highlights the accomplishments of Connecticut student athletics, both on and off the field. This high-energy, fast-paced series delves into the latest storylines surrounding high school athletics in the state.

### *America's Ballroom Challenge* Mini-Marathon
Saturday, May 16 at 9:30 p.m. and Sunday, May 17 at 1 p.m. on CPTV, and Thursday, May 28 at 8 p.m. on CPTV Sports



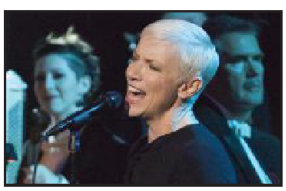
This series, hosted by former U.S dance champions Mary Murphy and Tony Meredith, features all four major styles of competitive ballroom dancing: American Smooth, American Rhythm, International Standard and International Latin. Catch all three parts of the series airing back to back and see who will be named "America's Best."

### *The National Memorial Day Concert 2015*
Airing Live on Sunday, May 24 at 8 p.m. on CPTV

Honoring American heroes for more than 25 years, the National Memorial Day Concert pays tribute to the service and sacrifice of U.S. men and women in uniform, their families and all those who have given their lives for America. Tune in as CPTV airs its annual live presentation of this concert. Acclaimed actors Joe Mantegna and Gary Sinise return to co-host, and Jack Everly and the National Symphony Orchestra also return, taking the stage with a number of special guests to provide a moving evening of entertainment.

### *Case Histories*
New Episodes Air Fridays at 9 p.m. Beginning May 8 on CPTV

Three new episodes of this mystery-drama series come to CPTV Fridays starting May 8. Set amid the iconic landscapes of modern Edinburgh, *Case Histories* brings to life the jigsaw puzzles of Kate Atkinson's books. Jason Isaacs stars as former soldier and policeman Jackson Brodie, whose tough-guy exterior belies a compulsion for resolution and the inability to ignore the suffering of others — traits which find him constantly surrounded by the bereaved and the lost.



### *Great Performances — Annie Lennox: Nostalgia Live in Concert*
Sunday, May 31 at 8 p.m. on CPTV4U

This new performance special features music superstar Annie Lennox. She provides fresh takes on iconic American compositions by such artists as Duke Ellington, George Gershwin, Billie Holiday and more, and pays tribute to some of the greatest artists of the 20th century.

### *Foyle's War*, Season 8
Saturdays at 8 p.m. Beginning May 9 on CPTV4U

Fans won't want to miss the eighth and final season of the acclaimed series *Foyle's War*. Michael Kitchen returns as the enigmatic detective chief inspector Christopher Foyle. Assisted by his faithful driver, Sam Wainwright (Honeysuckle Weeks), Foyle uses his investigative skills to solve mysteries in the uncertain days at the beginning of the Cold War.

### *The Lincoln Awards: A Concert for Veterans & the Military Family*
Thursday, May 28 at 8 p.m. on CPTV4U

Photo: Courtesy Getty Images for the Friars Club

Special guests including Nick Jonas (pictured) perform in this concert celebrating the Lincoln Awards, which recognize outstanding achievement and excellence in providing opportunities and support to veterans and military families.

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# cptv INVITES YOU

## May 5, 2015

Be part of CPTV's studio audience on **Tuesday, May 5, 2015,** for a special screening of ***The Raising of America: Early Childhood and the Future of Our Nation***, a new PBS documentary, followed by ***The Raising of America: A CPTV Town Hall Meeting*** hosted by Diane Smith.

From their very first days, infants and young children need a rich and responsive environment for healthy brain development and to thrive throughout life. During the one-hour *Raising of America* live town hall meeting, a panel of early childhood experts, studio audience members and viewers discuss how to ensure that all of Connecticut's children have the opportunity for a strong start and a more equitable, prosperous future.

### Panelists:

- Myra Jones-Taylor, Ph.D., commissioner of the Connecticut Office of Early Childhood
- Walter S. Gilliam, Ph.D., director of the Edward Zigler Center in Child Development and Social Policy, Yale University
- Irene Garneau, instructional coach at the Wintonbury Early Childhood Magnet School
- Jessica Sagar, director of All Our Kin, Inc.
- Dr. Cliff O'Callahan, M.D., Ph.D., pediatrician

**- Location: CPTV, 1049 Asylum Ave., Hartford, CT**
**- Pre-screening reception begins at 5:45 p.m., followed by the screening at 7 p.m.**
**- Live broadcast of the town hall meeting begins at 8 p.m. on CPTV, and will be simulcast online at CPTV.org/raisingamerica/**

Have a question during the program?
Email: **TownHallMeeting@cptv.org**
Tweet: **@CPTVOnline, #CPTVTownHall**
Call: **1-800-842-2788**

**To register, visit CPTV.org/raisingamerica/.**
Registration is required and space is limited.
This event is free and open to the public.

*The Raising of America: A CPTV Town Hall Meeting* is sponsored by:

Connecticut Office of Early Childhood

Additional support from:

William Caspar Graustein Memorial Fund

Catering provided by:

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In-depth
Relevant to Connecticut

Funding provided by:

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U-166, a German submarine that was part of Operation Drumbeat, is explored in the new *NOVA* episode "Nazi Attack on America."

# Explore Science & Nature with "Think Wednesday" Programming on CPTV

PBS shares exciting and inspiring stories that provide the answers that curious minds crave with its "Think Wednesday" programming, and CPTV is proud to feature "Think Wednesday" shows each week.

These shows include the long-running PBS natural history series *Nature* and the highest-rated science series on television, *NOVA*. Wednesday nights this May, timely new episodes of both programs come to CPTV. These episodes include:

***NOVA* - "Nazi Attack on America," Premiering May 6 at 9 p.m.**

During World War II, a little-known attack from the ocean depths struck American shores, lasting three and a half years and claiming 5,000 lives. Now, famed undersea explorer Bob Ballard investigates the wreck of one of the attack craft, a German submarine that lies at the bottom of the gulf, just a few miles off New Orleans. U-166 was part of Operation Drumbeat, a highly successful U-boat operation that caught East Coast cities and shipping almost completely unprepared. With state-of-the-art survey gear, Ballard probes the wreck and unravels a dramatic mystery in the official story of the sub's sinking.

***Nature* - "Animal Childhood," Premiering May 13 at 8 p.m.**

In every animal's life, there comes a time when it must stand on its own two feet, so to speak, and face the world alone. For a few, this happens just moments after birth. Others have the advantage of home schooling under the watchful eye of a mentor or family member. But growing up is never easy, and finding food, avoiding predators and making friends does not always come naturally. Follow the trials of young animals as they prepare to leave home.

***NOVA* - "Lethal Seas," Premiering May 13 at 10 p.m.**

A deadly recipe threatens the survival of creatures throughout the earth's oceans. Oceans absorb about a quarter of the carbon dioxide in the atmosphere. With carbon emissions rising, the silent killer is entering the seas at a staggering rate, raising the oceans' acidity. As a result, the skeletons and shells of marine creatures that form the foundation of the web of life are dissolving. Follow scientists who are seeking solutions and making breakthrough discoveries.

***Nature* - "The Sagebrush Sea," Premiering May 20 at 8 p.m.**

One of the most overlooked ecosystems on the continent consists of a massive sea of sagebrush that stretches across 11 states in the American West. Among the 170 species that have adapted to survive here are birds found nowhere else: greater sage-grouse that lead remarkable lives mostly hidden in the sage. Today, they must contend with wells and pipelines tapping the resources below. The sagebrush and the grouse carry on, but they're losing ground.

# Prime Time | May 1-6

- CPTV Original, CPTV National Production or Presentation or CPTV Co-production indicated in blue font.
- Program or episode premiere indicated by a (P). Live broadcasts indicated by a (L).
- Asterisk indicates that show begins prior to 8 p.m.; two asterisks indicate that show ends after 12 a.m. Visit CPTV.org/schedule for exact start and end times.
- CPTV Sports schedule subject to change due to game cancellations and durations.

| FRI \| 1 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | Midsomer Murders - Who Killed Cock Robin? (Part 1 of 2) (P) A horse whisperer disappears. | | Masterpiece Mystery! - Case Histories (Part 3 of 3) | | | | Scott & Bailey - Undermined The team investigates allegations of abuse in a retirement home. | |
| CPTV4U | NOVA - Manhunt: Boston Bombers | | Secrets of the Dead - One PM Central Standard Time | | History Detectives Special Investigations | | Charlie Rose | |
| CPTV Sports | Double-A Minor League Baseball - New Britain Rock Cats/Richmond Flying Squirrels* (L) (Start: 6:30 p.m.) | | | Movie Classics - Three Coins in the Fountain (P) Three single American women make wishes at Rome's Fountain of Trevi. | | | | Film School Shorts |

| SAT \| 2 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | Viewers' Favorites* (Start: 7:30 p.m.) CPTV presents a special evening of popular music specials, educational programs and more. | | | Movie Classics - That's Entertainment I (P) This collection of sequences from MGM's great musicals features Fred Astaire, Gene Kelly and Bing Crosby, and includes segments from *Anchors Aweigh, Babes in Arms, The Wizard of Oz* and more. | | | | |
| CPTV4U | Masterpiece Mystery! - Foyle's War: Sunflower | | | Masterpiece Mystery! - Case Histories (Part 3 of 3) | | | | Death in Paradise** |
| CPTV Sports | HS Baseball - Masuk/Bunnell* (P) (Start: 7 p.m.) | | Boys HS Volleyball - Staples/Newington | | | | Sharks: The Big Five | |

| SUN \| 3 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | Call the Midwife, Season 4 (Part 6 of 8) (P) A pregnant teenager runs off with her boyfriend. | | Masterpiece Classic - Mr. Selfridge, Season 3 (Part 6 of 8) (P) Victor's new ally creates trouble for him. | | Wolf Hall on Masterpiece (Part 5 of 6) (P) Henry begins to take notice of Jane Seymour. | | Antiques Roadshow - Santa Clara, Calif., Part 2 Items from a Ray Bradbury archive are appraised. | |
| CPTV4U | Infinity Hall Live - Brett Dennen | | Austin City Limits - Beck | | Front and Center - Zack Wylde (P) | | Woodsongs - Acoustic Eidolon/ Willie Watson (P) | |
| CPTV Sports | Boys HS Lacrosse - Somers/ Granby* (P) (Start: 7:30 p.m.) | | Girls HS Lacrosse - Glastonbury/New Canaan | | | Homestretch: Race Horse Rescue | | Film School Shorts |

| MON \| 4 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | Antiques Roadshow - Santa Clara, Calif., Part 3 (P) Great finds include a Booker T. Washington archive. | | Antiques Roadshow - Biloxi, Miss., Part 3 A suit worn by Olivia de Havilland in a film is appraised. | | The Last Days of Anne Boleyn The story of Anne Boleyn, the first British queen to be executed, is told. | | Secrets of Henry VIII's Palace Explore Hampton Court, the ultimate royal pleasure palace. | |
| CPTV4U | Nature - The Mystery Monkeys of Shangri-La | | Nature - Snow Monkeys | | Nature - The Funkiest Monkeys | | Charlie Rose | |
| CPTV Sports | Boys HS Lacrosse - Avon/Trumbull (P) | | | Arts in Context | HS Softball - Southington/Maloney | | | |

| TUE \| 5 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | The Raising of America: A CPTV Town Hall Meeting (P) (See page 76) | | Race to Nowhere (P) Heartbreaking stories of students struggling with the pressure to achieve are told. | | Frontline - Outbreak (P) Learn how the Ebola outbreak began and why it wasn't stopped sooner. | | Frontline - The Trouble with Antibiotics The dangers of antibiotic resistance are explored. | |
| CPTV4U | Father Brown - The Last Man | | The Dr. Blake Mysteries - Hearts and Flowers (P) | | A Place to Call Home - Day of Atonement (P) | | Charlie Rose | |
| CPTV Sports | Mariachi High | | Double-A Minor League Baseball: New Britain Rock Cats/Richmond Flying Squirrels | | | | | |

| WED \| 6 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | Nature - Parrot Confidential Meet Lou, an abandoned parrot who is one of thousands in need of rescue. | | NOVA - Nazi Attack on America (P) (See page 77) | | Secrets of the Dead - Bugging Hitler's Soldiers A historic MI19 bugging operation is explored. | | Hitler on Trial The story of a young lawyer who faced Adolf Hitler in a Berlin courtroom in 1931 is told. | |
| CPTV4U | Antiques Roadshow - Santa Clara... (See CPTV, May 4 at 8 p.m.) | | Queen Victoria's Empire - Engines of Change/Passage to India | | | | Charlie Rose | |
| CPTV Sports | Boys HS Lacrosse - Avon/ Trumbull* (Start: 7:30 p.m.) | | HS Baseball - Masuk/Bunnell | | | | In Focus | Beyond the Beat |

# Prime Time | May 7-12

| THU\|7 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | All Things Connecticut | Father Brown - The Upcott Fraternity (P) Sid must go undercover to flush out a killer. | | Death in Paradise - Swimming in Murder (P) The lead singer of a rock band is electrocuted. | | Midsomer Murders - Who Killed Cock Robin? (Part 1 of 2) (See CPTV, May 1 at 8 p.m.) | | This Old House |
| CPTV4U | James Baker: The Man Who Made Washington Work | | | Independent Lens - Little Hope Was Arson/A City in Flames (P) | | | Charlie Rose | |
| CPTV Sports | Girls HS Lacrosse - Glastonbury/New Canaan* (Start: 7:30 p.m.) | | Boys HS Lacrosse - Somers/Granby | | | Mariachi High | | Souza on the Rez |

| FRI\|8 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | Midsomer Murders - Who Killed Cock Robin? (Part 2 of 2) (P) (See CPTV, May 1 at 8 p.m.) | | Case Histories - Started Early, Took My Dog (P) (See page 75) | | | Scott & Bailey - Wrong Place, Wrong Time A man is found dead at the bottom of a staircase. | | Sun Studio Sessions |
| CPTV4U | NOVA - Nazi Attack on America (See page 77) | | Nazi Mega Weapons - U-Boat Base | | War On Our Shores | USS Nautilus | Charlie Rose | |
| CPTV Sports | Girls HS Lacrosse - Old Lyme/Old Saybrook* (P) (Start: 7:30 p.m.) | | Movie Classics - An Affair to Remember (P) Engaged to others, two cruise ship passengers plan to reunite atop the Empire State Building. | | | | Film School Shorts | In Focus |

| SAT\|9 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | Movie Classics - Three Coins in the Fountain* (Start: 7:30 p.m.; See CPTV Sports, May 1 at 9:30 p.m.) | | | Movie Classics - An Affair to Remember (See CPTV Sports, May 8 at 9 p.m.) | | | | Antiques Roadshow** |
| CPTV4U | Foyle's War - High Castle (P) (See page 75) | | | Case Histories - Started Early, Took My Dog (See page 75) | | | Death in Paradise - Swimming... (See CPTV, May 7 at 9:30 p.m.) | |
| CPTV Sports | HS Baseball - Naugatuck/Cromwell* (P) (Start: 7 p.m.) | | Double-A Minor League Baseball: New Britain Rock Cats/Richmond Flying Squirrels | | | | | |

| SUN\|10 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | Call the Midwife, Season 4 (Part 7 of 8) (P) Two old friends are brought together in an unexpected way. | | Masterpiece Classic - Mr. Selfridge, Season 3 (Part 7 of 8) (P) The store hosts a celebration of the war's end. | | Wolf Hall on Masterpiece (Part 6 of 6) (P) King Henry instructs Cromwell to rid him of Anne Boleyn. | | The Last Days of Anne Boleyn (See CPTV, May 4 at 10 p.m.) | |
| CPTV4U | PBS Arts From Cleveland - Women Who Rock | | Austin City Limits - Bonnie Raitt/Mavis Staples | | Front and Center - Train (P) | | Woodsongs - Lee Ann Womak (P) | |
| CPTV Sports | American Masters - Billie Jean King | | | Girls HS Lacrosse - Old Lyme/Old Saybrook | | | A Girl's Life | Film School Shorts |

| MON\|11 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | Antiques Roadshow - Charleston, W.V., Part 1 (P) Appraisals include a Pete Seeger-autographed sign. | | Antiques Roadshow - Washington, D.C., Part 1 A letter written by Martin Luther King, Jr., is appraised. | | Royal Cousins at War (P) World War I resulted in the demise of many of Europe's royal houses. | | Secrets of the Manor House Learn how British aristocrats and servants lived in Edwardian times. | |
| CPTV4U | Operation Maneater - Great White Shark | | Operation Maneater - Polar Bear | | Operation Maneater - Crocodile | | Charlie Rose | |
| CPTV Sports | AfroPop - The Boys of Summer* (Start: 7:30 p.m.) | | HS Baseball - Naugatuck/Cromwell | | | | Mariachi High | |

| TUE\|12 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | The Journey of Caregiving: A CPTV Town Hall Meeting (P) (See page 86) | | Nurses: Their Vital Role in... (P) | Understanding Health Care with Paula... (P) | Independent Lens - Soul Food Junkies The cultural significance of the soul food diet is explored. | | Frontline - The Trouble with Chicken (P) The spread of pathogens in poultry is examined. | |
| CPTV4U | Father Brown - The Upcott... (See CPTV, May 7 at 8:30 p.m.) | | The Dr. Blake Mysteries - If the Shoe Fits (P) | | A Place to Call Home - That's Amore (P) | | Charlie Rose | |
| CPTV Sports | Boys HS Lacrosse - Fairfield Prep/Greenwich* (P) (Start: 7:30 p.m.) | | Boys HS Lacrosse - Avon/Trumbull | | | Boys HS Volleyball - Staples/Newington** | | |

**For a list of cable channels on which CPTV, CPTV4U and CPTV Sports can be found, visit CPTV.org/cable-channels, or call CPTV Audience Care at 860.275.7550.**

# Prime Time | May 13-18

| WED \| 13 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | **Nature - Animal Childhood** (P) (See page 77) | | **Nature - Saving Otter 501** Follow the Monterey Bay Aquarium's 501st attempt to save a stranded otter. | | **NOVA - Lethal Seas** (P) (See page 77) | | **Jonathan Bird's Blue World** | **Jonathan Bird's Blue World** |
| CPTV4U | **Antiques Roadshow - Charleston...** (See CPTV, May 11 at 8 p.m.) | | **Queen Victoria's Empire - The Moral Crusade/The Scramble for Africa** | | | | **Charlie Rose** | |
| CPTV Sports | **Girls HS Lacrosse - Old Lyme/Old Saybrook*** (Start: 7:30 p.m.) | | **Boys HS Lacrosse - Fairfield Prep/Greenwich** | | | **American Masters - Billie Jean King** | | |

| THU \| 14 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | All Things Connecticut | **Father Brown - The Kembleford Boggart** (P) The father of a young writer is found dead. | | **Death in Paradise - The Perfect Murder** (P) One of the finalists in a volleyball tournament is killed. | | **Midsomer Murders - Who Killed Cock Robin? (Part 2 of 2)** (See CPTV, May 1 at 8 p.m.) | | **This Old House** |
| CPTV4U | **Voces on PBS - Now En Espanol** (P) | | **P.O.V. - Guilty Pleasures** | | **Royal Cousins at War** (See CPTV, May 11 at 10 p.m.) | | **Charlie Rose** | |
| CPTV Sports | **Double-A Minor League Baseball - New Britain Rock Cats/Portland Sea Dogs*** (L) (Start: 6:30 p.m.) | | | **In Focus** | **GameTime** | **AfroPop - The Boys of Summer** | | |

| FRI \| 15 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | **Midsomer Murders - Dark Autumn (Part 1 of 2)** (P) A postman's death leads to a twisted murderer. | | **Case Histories - Nobody's Darling** (P) (See page 75) | | | **Scott & Bailey - Futures** Can the team save Gill when she's been kidnapped? | | **Sun Studio Sessions** |
| CPTV4U | **NOVA - Lethal Seas** (See page 77) | | **Nature - The Mystery of Eels** | | **Jonathan Bird's Blue World** | **Jonathan Bird's Blue World** | **Charlie Rose** | |
| CPTV Sports | **HS Baseball - Naugatuck/ Cromwell*** (Start: 7 p.m.) | | **Movie Classics - Rain Main** (P) A wheeler-dealer (Tom Cruise) meets his brother (Dustin Hoffman), a man with autism who is an heir to millions. | | | | | **In Focus** |

| SAT \| 16 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | **Viewers' Favorites*** (Start: 7:30 p.m.; See CPTV, May 2 at 7:30 p.m.) | | | **America's Ballroom Challenge Mini-Marathon (Parts 1, 2 and 3)**** (P) (See page 75) | | | | |
| CPTV4U | **Foyle's War - Trespass** (P) (See page 75) | | | **Case Histories - Nobody's Darling** (See page 75) | | | **Death in Paradise - The Perfect...** (See CPTV, May 14 at 9:30 p.m.) | |
| CPTV Sports | **HS Softball - Norwich Free Academy/Fitch*** (P) (Start: 7:30 p.m.) | | | **Movie Classics - Victor, Victoria** A Chicago mobster (James Garner) falls for a female impersonator who is actually a woman (Julie Andrews) in 1930s Paris. | | | | |

| SUN \| 17 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | **Call the Midwife, Season 4 (Part 8 of 8)** (P) Trixie and Sister Mary Cynthia help a deaf mother-to-be. | | **Masterpiece Classic - Mr. Selfridge, Season 3 (Part 8 of 8)** (P) With the deadline of his hasty promise looming, Harry stocks the store for the ultimate sale. | | | | **Royal Cousins at War** (See CPTV, May 11 at 10 p.m.) | |
| CPTV4U | **Live From the Artists Den - Jason Mraz** | | **Austin City Limits - Bon Iver** | | **Front and Center - The Rides** (P) | | **Woodsongs - Dom Flemons/ Bryan Sutton** (P) | |
| CPTV Sports | **Double-A Minor League Baseball - Rock Cats/Sea Dogs*** (Start: 6 p.m.) | | **In the Footsteps of Marco Polo** | | | **Mustang: Journey of...** | **Globe Trekker - Tough Trains: Vietnam** | |

| MON \| 18 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | **Antiques Roadshow - Charleston, W.V., Part 2** (P) Great finds include Marilyn Monroe film stills. | | **Antiques Roadshow - Washington, D.C., Part 2** A 1813 Congressional sword is appraised. | | **10 Buildings That Changed the World** Ten groundbreaking works of art and engineering are profiled. | | **Hallowed Grounds** Explore military cemeteries around the world where U.S. service members are buried. | |
| CPTV4U | **Nature - Animal Childhood** (See page 77) | | **Nature - A Sloth Named Velcro** | | **Nature - Saving Otter 501** (See CPTV, May 13 at 9 p.m.) | | **Charlie Rose** | |
| CPTV Sports | **Boys HS Lacrosse - Fairfield Prep/Greenwich*** (Start: 7:30 p.m.) | | **Golf's Grand Design** | | **HS Softball - Norwich Free Academy/Fitch** | | | |

**For a list of cable channels on which CPTV, CPTV4U and CPTV Sports can be found, visit CPTV.org/cable-channels, or call CPTV Audience Care at 860.275.7550.**

# Prime Time | May 19-24

| TUE\|19 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | Water Works, Part 1 - Bringing Pure, Clean Water to Connecticut (P) (See page 72) | | Henry Ford: American Experience Henry Ford's car transformed the lives of millions, and his assembly line changed modern industry. | | | | Frontline - Secrets, Politics and Torture (P) The CIA's controversial interrogation methods are explored. | |
| CPTV4U | Father Brown - The Kembleford... (See CPTV, May 14 at 8:30 p.m.) | | The Dr. Blake Mysteries - Bedlam (P) | | A Place to Call Home - Boom! (P) | | Charlie Rose | |
| CPTV Sports | Girls HS Lacrosse - Old Lyme/Old Saybrook* (Start: 7:30 p.m.) | | Double-A Minor League Baseball - New Britain Rock Cats/Portland Sea Dogs | | | | | |
| **WED\|20** | **8:00** | **8:30** | **9:00** | **9:30** | **10:00** | **10:30** | **11:00** | **11:30** |
| CPTV | Nature - The Sagebrush Sea (P) (See page 77) | | NOVA - Incredible Journey of the Butterflies Follow the 2,000-mile migration of monarch butterflies. | | NOVA - Rise of the Hackers Meet the new global geek squad racing to stay ahead of hackers. | | Antiques Roadshow - Charleston... (See CPTV, May 18 at 8 p.m.) | |
| CPTV4U | Antiques Roadshow, Charleston... (See CPTV, May 18 at 8 p.m.) | | Chasing Churchill - Wanted: Dead or Alive | | Secrets of Underground London | | Charlie Rose | |
| CPTV Sports | HS Softball - Morgan/Suffield* (P) (Start: 7:30 p.m.) | | | Signs of the Time | | Golf's Grand Design | | In Focus |
| **THU\|21** | **8:00** | **8:30** | **9:00** | **9:30** | **10:00** | **10:30** | **11:00** | **11:30** |
| CPTV | All Things Connecticut | Father Brown - The Lair of the Libertines (P) Father Brown and his friends become stranded. | | Death in Paradise - She Was Murdered Twice (P) A company boss is shot in her bed. | | Midsomer Murders - Dark Autumn (Part 1 of 2) (See CPTV, May 15 at 8 p.m.) | | This Old House |
| CPTV4U | 1964: American Experience | | | | Independent Lens: Spies of Mississippi | | Charlie Rose | |
| CPTV Sports | HS Softball - Norwich Free Academy/Fitch* (Start: 7:30 p.m.) | | | 180 Days: Hartsville | | | | Film School Shorts |
| **FRI\|22** | **8:00** | **8:30** | **9:00** | **9:30** | **10:00** | **10:30** | **11:00** | **11:30** |
| CPTV | Midsomer Murders - Dark Autumn (Part 2 of 2) (P) (See CPTV, May 15 at 8 p.m.) | | Case Histories - Jackson and the Women (P) (See page 75) | | | Movie Classics - Victor, Victoria** (See CPTV Sports, May 16 at 9:30 p.m.) | | |
| CPTV4U | NOVA - Rise of the Hackers (See CPTV, May 20 at 10 p.m.) | | NOVA - 3D Spies of World War II | | Secrets of Her Majesty's Secret Service | | Charlie Rose | |
| CPTV Sports | Boys HS Lacrosse - East Lyme/ Daniel Hand* (P) (Start: 7:30 p.m.) | | Movie Classics - The Graduate (P) An aimless young man (Dustin Hoffman) is seduced by an older woman (Anne Bancroft). | | | | Film School Shorts | In Focus |
| **SAT\|23** | **8:00** | **8:30** | **9:00** | **9:30** | **10:00** | **10:30** | **11:00** | **11:30** |
| CPTV | Movie Classics - Rain Main* (Start: 7:30 p.m.; See CPTV Sports, May 15 at 9 p.m.) | | | | Movie Classics - The Graduate (See CPTV Sports, May 22 at 9 p.m.) | | | |
| CPTV4U | Foyle's War - Elise (P) (See page 75) | | | Case Histories - Jackson and the Women (See page 75) | | | Death in Paradise - She Was... (See CPTV, May 21 at 9:30 p.m.) | |
| CPTV Sports | Girls HS Lacrosse - Amistad at Lewis Mills (P) | | | HS Softball - Morgan/Suffield | | | | A Girl's Life |
| **SUN\|24** | **8:00** | **8:30** | **9:00** | **9:30** | **10:00** | **10:30** | **11:00** | **11:30** |
| CPTV | The National Memorial Day Concert 2015 (L) (See page 75) | | | Movie Classics - That's Entertainment I (See CPTV, May 2 at 9:30 p.m.) | | | | |
| CPTV4U | Billy Joel: The Library of Congress Gershwin Prize | | | The National Memorial Day Concert 2015 (See page 75) | | | Austin City Limits - The Lumineers/Shovels & Rope | |
| CPTV Sports | Lime Rock Park: The Secret Valley of Racing | | A Gullwing at Twilight | | Lady in Black | | Driven to Drive | Film School Shorts |

**For a list of cable channels on which CPTV, CPTV4U and CPTV Sports can be found, visit CPTV.org/cable-channels, or call CPTV Audience Care at 860.275.7550.**

# Prime Time | May 25-31

| MON \| 25 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | Antiques Roadshow - Charleston, W.V., Part 3 (P) A Newcomb College vase is appraised. | | The National Memorial Day Concert 2015 (See page 75) | | | The Homefront** (P) This revealing look at America's military families features stories of pride, sacrifice and resilience. | | |
| CPTV4U | The Flintlock Disaster | | History Detectives Special Investigations | | Enemy of the Reich | | Charlie Rose | |
| CPTV Sports | Boys HS Volleyball - Shelton/Ridgefield* (P) (Start: 7:30 p.m.) | | | Boys HS Lacrosse - East Lyme/Daniel Hand | | | Lime Rock Park: The Secret Valley of Racing | |

| TUE \| 26 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | John D. Rockefeller: American Experience John D. Rockefeller, Jr., spent his life recasting the image of his father's monopoly, Standard Oil. | | | | Frontline - Obama at War (P) Go inside the Obama administration's struggle to deal with ISIS. | | Independent Lens - 1971** (P) In 1971, files were stolen from the FBI on an illegal surveillance program. | |
| CPTV4U | Father Brown - The Lair of... (See CPTV, May 21 at 8:30 p.m.) | | The Dr. Blake Mysteries - Game of Champions (P) | | A Place to Call Home - Worlds Apart (P) | | Charlie Rose | |
| CPTV Sports | HS Softball - Morgan/Suffield* (Start: 7:30 p.m.) | | | Girls HS Lacrosse - Amistad/Lewis Mills | | | Lady in Black | |

| WED \| 27 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | Nature - My Bionic Pet Amazing prosthetics help disabled animals live their lives again. | | Space Shuttle Columbia: Mission of Hope Learn why a Torah scroll was brought aboard the Columbia. | | NOVA - First Man on the Moon Neil Armstrong's family and friends discuss his achievements. | | Antiques Roadshow - Charleston... (See CPTV, May 25 at 8 p.m.) | |
| CPTV4U | Antiques Roadshow - Charleston... (See CPTV, May 25 at 8 p.m.) | | Chasing Churchill - The Other Country | | Chasing Churchill - Worth Doing Once | | Charlie Rose | |
| CPTV Sports | Breaking Through the Clouds* (Start: 7:30 p.m.) | | Boys HS Volleyball - Shelton/Ridgefield | | | | P.O.V. - Racing Dreams** | |

| THU \| 28 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | All Things Connecticut | Father Brown - The Truth in the Wine (P) Father Brown investigates when a body is found in a vineyard. | | Death in Paradise - Unlike Father, Unlike Son (P) A murder suspect awaiting trial is shot dead in his cell. | | Midsomer Murders - Dark Autumn (Part 2 of 2) (See CPTV, May 15 at 8 p.m.) | | This Old House |
| CPTV4U | The Lincoln Awards: A Concert for Veterans... (P) (See page 75) | | The Homefront (See CPTV, May 25 at 10:30 p.m.) | | | | Charlie Rose | |
| CPTV Sports | America's Ballroom Challenge Mini-Marathon (Parts 1, 2 and 3) (See page 75) | | | | | | P.O.V. - Dance for Me** | |

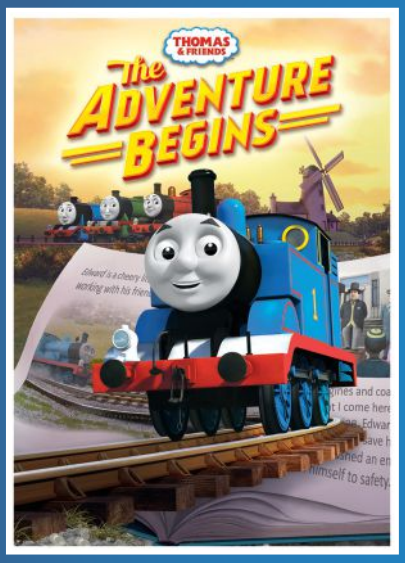
| FRI \| 29 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | Midsomer Murders - Tainted Fruit (Parts 1 and 2) (P) Barnaby and Troy weed through a dark world of adultery and lies to catch a calculating murderer. | | | | Great Performances - Boston Symphony Orchestra: Andris Nelsons' Inaugural Concert (P) The start of BSO music director Andris Nelsons' tenure features Kristine Opolais and Jonas Kaufmann. | | | |
| CPTV4U | NOVA - The First Man on the Moon | | Earthrise: Apollo 8 and the First Lunar Voyage | | Space Shuttle: A Horizon Guide | | Charlie Rose | |
| CPTV Sports | America's Ballroom Challenge (Part 3 of 3) | | Movie Classics - That's Entertainment I (See CPTV, May 2 at 9:30 p.m.) | | | | | In Focus |

| SAT \| 30 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | 30 Days to a Younger Heart with Dr. Steven Masley Learn three steps that have helped thousands of people reverse the onset of aging and disease. | | | Suze Orman's Financial Solutions for You Financial expert Suze Orman tackles a number of money-related issues and problems as she focuses on helping individual viewers "find financial solutions for you." | | | | Viewers' Favorites |
| CPTV4U | Father Brown...* (Start: 7 p.m.) | Father Brown - The Truth in... (See CPTV, May 28 at 8:30 p.m.) | | Death in Paradise - Unlike... (See CPTV, May 28 at 9:30 p.m.) | | Billy Joel: The Library of Congress Gershwin Prize | | |
| CPTV Sports | HS Baseball - E.O. Smith/Windham* (P) (Start: 7:30 p.m.) | | | HS Softball - Morgan/Suffield | | | | Driven to Drive |

| SUN \| 31 | 8:00 | 8:30 | 9:00 | 9:30 | 10:00 | 10:30 | 11:00 | 11:30 |
|---|---|---|---|---|---|---|---|---|
| CPTV | Ethan Bortnick Live in Concert: The Power of Music The amazing 12-year-old pianist, singer and composer performs a moving concert before a live audience. | | | Healing ADD with Dr. Daniel Amen, M.D., and Tana Amen, R.N. The myths and misconceptions surrounding attention deficit disorder and the hallmark symptoms are discussed. | | | | Viewers' Favorites |
| CPTV4U | Great Performances - Annie Lennox: Nostalgia Live in Concert (P) (See page 75) | | | Front and Center - Cyndi Lauper | | Great Performances - Broadway Musicals: A Jewish Legacy | | |
| CPTV Sports | Golf's Grand...* (Start: 7:30 p.m.) | Boys HS Lacrosse - Southern Conn. Conference Championship (P) | | | | Girls HS Lacrosse - Southern Conn. Conference Championship** (P) | | |

# This May, Don't Miss Friendship Week on *Thomas & Friends*

## Featuring New Episodes and the Premiere of the Movie Event *Thomas & Friends: The Adventure Begins*




*Thomas & Friends* presents Friendship Week, a special week of new episodes showcasing the true meaning of friendship. It all kicks off on Monday, May 11 at 12:30 p.m. with the premiere of the new hour-long movie *Thomas & Friends: The Adventure Begins*.

*The Adventure Begins* takes *Thomas* fans back in time to Thomas' very first adventure! A little tank engine discovers a big new world when he arrives on the Island of Sodor. Escapades abound as Thomas explores his new home and meets some Really Useful new friends. Finding the true-blue meaning of hard work and friendship, Thomas transforms into the Number 1 engine!

Following the premiere of *The Adventure Begins*, stay tuned to CPTV Kids all week as new *Thomas* episodes premiere each day at 12:30 p.m. These episodes – including "Fast & Reliable," "Special Friends," "Please Be Patient" and "Signals & Alarms" – all feature lessons on how to be a good friend.

So laugh and learn along with everyone's favorite tank engine during Friendship Week! For more information, visit CPTV.org/programs/thomas-friends.

## cptvKids

### Monday Through Friday

| | | | |
|---|---|---|---|
| 6:30 AM | Arthur | 12:30 PM | Thomas & Friends |
| 7:00 | Odd Squad | 1:00 | Daniel Tiger's Neighborhood* |
| 7:30 | Wild Kratts | 1:30 | Caillou |
| 8:00 | Curious George | 2:00 | Super Why! |
| 8:30 | The Cat in the Hat | 2:30 | Dinosaur Train |
| 9:00 | Peg + Cat | 3:00 | Peg + Cat* |
| 9:30 | Dinosaur Train | 3:30 | The Cat in the Hat* |
| 10:00 | Sesame Street | 4:00 | Curious George* |
| 11:00 | Daniel Tiger's Neighborhood | 4:30 | Odd Squad * |
| 11:30 | Super Why! | 5:00 | Wild Kratts * |
| Noon | Sid the Science Kid | 5:30 | Wild Kratts* |

* On Monday, May 11, this program will be preempted by the hour-long *Thomas & Friends: The Adventure Begins* special.

* On Monday, May 25, these regularly scheduled programs will be preempted by special Memorial Day programming.

# RENEW YOUR SUPPORT TODAY & DOUBLE THE IMPACT OF YOUR GIFT!

**Send your contribution today and accomplish TWO great things with one gift.**

**1. You'll be supporting the children's programs you count on year-round.**

**2. You'll help CPTV collect an additional $30,000 for children's programming.**

**The Derx Foundation of New Fairfield will match your contribution dollar for dollar. We must raise these dollars before June 30, 2015, so please send your renewal today!**

The Robert G. & Marguerite M. Derx Foundation of New Fairfield supports health and educational initiatives to address the needs of children and youth in western Connecticut.

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cptv.org

# CPTV's Daytime Weekend Schedules | 6:30 a.m.-8 p.m.

CPTV Original, CPTV National Production or Presentation or CPTV Co-production indicated in blue font.

**Saturday Morning Lineup (6:30 a.m. - 12:30 p.m.)***

6:30 a.m. Peep and the Big Wide World
7:00 a.m. Wild Kratts
7:30 a.m. Thomas & Friends
8:00 a.m. WordWorld
8:30 a.m. Biz Kid$
9:00 a.m. Everyday Edisons
9:30 a.m. Getting Away Together
10:00 a.m. Rick Steves' Europe
10:30 a.m. All Things Connecticut
11:00 a.m. Tales From the Palaces
11:30 a.m. This Old House Hour

**Sunday Morning Lineup (6:30 a.m. - 12 p.m.)***

6:30 a.m. Angelina Ballerina: The Next Steps
7:00 a.m. Curious George
7:30 a.m. The Cat in the Hat
8:00 a.m. Signing Time
8:30 a.m. Design Squad
9:00 a.m. Charlie Rose: The Week
9:30 a.m. Religion & Ethics Newsweekly
10:00 a.m. Washington Week
10:30 a.m. Start Up
11:00 a.m. Consuelo Mack WealthTrack
11:30 a.m. To the Contrary

*On Saturday, May 30 and Sunday, May 31, this programming will be preempted by special Viewers' Favorites programs.

## SATURDAY, MAY 2

12:30 p.m. Growing a Greener World
1:00 p.m. The Victory Garden's Edible Feast
1:30 p.m. Baking with Julia
2:00 p.m. America's Test Kitchen
2:30 p.m. Cook's Country Kitchen
3:00 p.m. Martha Stewart's Cooking School
3:30 p.m. Martha Bakes
4:00 p.m. Jacques Pepin: More Fast Food My Way
4:30 p.m. Simply Ming
5:00 p.m. Lidia's Kitchen
5:30 p.m. A Moveable Feast
6:00 p.m. Hometime
6:30 p.m. Ask This Old House
7:00 p.m. This Old House
7:30 p.m. Viewers' Favorites (until 9:30 p.m.)

## SUNDAY, MAY 3

12:00 p.m. McLaughlin Group
12:30 p.m. All Things Connecticut
1:00 p.m. Lost Child - Sayon's Journey
2:00 p.m. Movie Classics - That's Entertainment I
4:30 p.m. Hometime
5:00 p.m. Ask This Old House
5:30 p.m. This Old House
6:00 p.m. Death in Paradise - Until Death Do You Part
7:00 p.m. Father Brown - The Last Man

## SATURDAY, MAY 9

12:30 p.m. Growing a Greener World
1:00 p.m. The Victory Garden's Edible Feast
1:30 p.m. Baking with Julia
2:00 p.m. America's Test Kitchen
2:30 p.m. Cook's Country Kitchen
3:00 p.m. Martha Stewart's Cooking School
3:30 p.m. Martha Bakes
4:00 p.m. Jacques Pepin: More Fast Food My Way
4:30 p.m. Simply Ming
5:00 p.m. Lidia's Kitchen
5:30 p.m. Garden Smart
6:00 p.m. Hometime
6:30 p.m. Ask This Old House
7:00 p.m. This Old House
7:30 p.m. Movie Classics - Three Coins in the Fountain (until 9:30 p.m.)

## SUNDAY, MAY 10

12:00 p.m. McLaughlin Group
12:30 p.m. All Things Connecticut
1:00 p.m. Movie Classics - Three Coins in the Fountain
3:00 p.m. Movie Classics - An Affair to Remember
5:00 p.m. Ask This Old House
5:30 p.m. This Old House
6:00 p.m. Death in Paradise - Swimming in Murder
7:00 p.m. Father Brown - The Upcott Fraternity

## SATURDAY, MAY 16

12:30 p.m. Growing a Greener World
1:00 p.m. The Victory Garden's Edible Feast
1:30 p.m. Baking with Julia
2:00 p.m. America's Test Kitchen
2:30 p.m. Cook's Country Kitchen
3:00 p.m. Martha Stewart's Cooking School
3:30 p.m. Martha Bakes
4:00 p.m. Jacques Pepin: More Fast Food My Way
4:30 p.m. Simply Ming
5:00 p.m. Lidia's Kitchen
5:30 p.m. Garden Smart
6:00 p.m. Hometime
6:30 p.m. Ask This Old House
7:00 p.m. This Old House
7:30 p.m. Viewers' Favorites (until 9:30 p.m.)

## SUNDAY, MAY 17

12:00 p.m. McLaughlin Group
12:30 p.m. All Things Connecticut
1:00 p.m. America's Ballroom Challenge (Part 1 of 3)
2:00 p.m. America's Ballroom Challenge (Part 2 of 3)
3:00 p.m. America's Ballroom Challenge (Part 3 of 3)
4:00 p.m. Arts in Context
4:30 p.m. Hometime
5:00 p.m. Ask This Old House
5:30 p.m. This Old House
6:00 p.m. Death in Paradise - The Perfect Murder
7:00 p.m. Father Brown - The Kembleford Boggart

## SATURDAY, MAY 23

12:30 p.m. Growing a Greener World
1:00 p.m. The Victory Garden's Edible Feast
1:30 p.m. Baking with Julia
2:00 p.m. America's Test Kitchen
2:30 p.m. Cook's Country Kitchen
3:00 p.m. Martha Stewart's Cooking School
3:30 p.m. Martha Bakes
4:00 p.m. Jacques Pepin: More Fast Food My Way
4:30 p.m. Simply Ming
5:00 p.m. Lidia's Kitchen
5:30 p.m. Garden Smart
6:00 p.m. This Old House - Homes for Our Troops Project (Part 1 of 3)
6:30 p.m. This Old House - Homes for Our Troops Project (Part 2 of 3)
7:00 p.m. This Old House - Homes for Our Troops Project (Part 3 of 3)
7:30 p.m. Movie Classics - Rain Man (until 10 p.m.)

## SUNDAY, MAY 24

12:00 p.m. McLaughlin Group
12:30 p.m. All Things Connecticut
1:00 p.m. Space Shuttle Columbia: Mission of Hope
2:00 p.m. Movie Classics - Rain Man
4:15 p.m. Movie Classics - The Graduate
6:00 p.m. Death in Paradise - She Was Murdered Twice
7:00 p.m. Father Brown - The Lair of the Libertines

## SATURDAY, MAY 30

12:30 p.m.-7:00 p.m. Viewers' Favorites
7:00 p.m. Aging Backwards with Miranda Esmonde-White

## SUNDAY, MAY 31

12:00 p.m.-6:00 p.m. Viewers' Favorites
6:00 p.m. My Music: Country Pop Legends

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- **Tedeschi Trucks Band**
- **America**
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- **Robben Ford**

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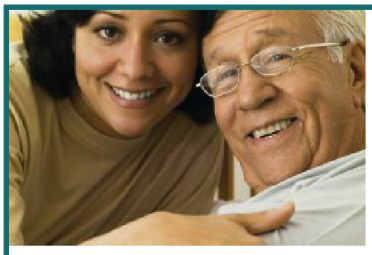
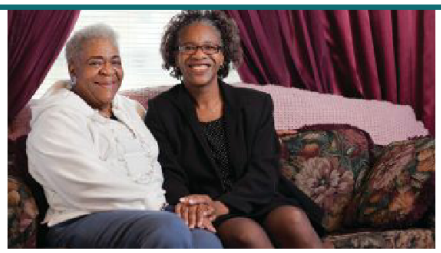

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# The Journey of Caregiving:

## A CPTV Town Hall Meeting

## Join CPTV in Our Studio Audience Tuesday, May 12, 2015

Family caregivers are the unsung heroes of Connecticut's long-term care system. During this one-hour live town hall meeting hosted by Diane Smith, a panel of experts and caregivers, studio audience members and viewers discuss how to plan for and navigate the challenges of caregiving, and how the State of Connecticut can best support its family caregivers and their vital work.

**Panelists:**

- Elaine Ryan, vice president of State Advocacy and Strategy Integration, AARP Government Affairs Group
- State Senator Kevin Kelly
- Pamela Atwood, M.A., C.D.P., director of Dementia Care Services, Hebrew HealthCare
- Maureen McIntyre, executive director, North Central Area Agency on Aging
- Joanne Davis, family caregiver

**Reception begins at 6:30 p.m.**
**Location: CPTV, 1049 Asylum Ave., Hartford, CT**

**To register, visit CPTV.org/caregiving/.**

Registration is required and space is limited.
This event is free and open to the public.

**The live broadcast of the town hall meeting begins at 8 p.m. on CPTV and will be simulcast online at CPTV.org/caregiving/.**

Have a question during the program?
Email: **TownHallMeeting@cptv.org**
Tweet: **@CPTVOnline, #CPTVTownHall**
Call: **1-800-842-2788**

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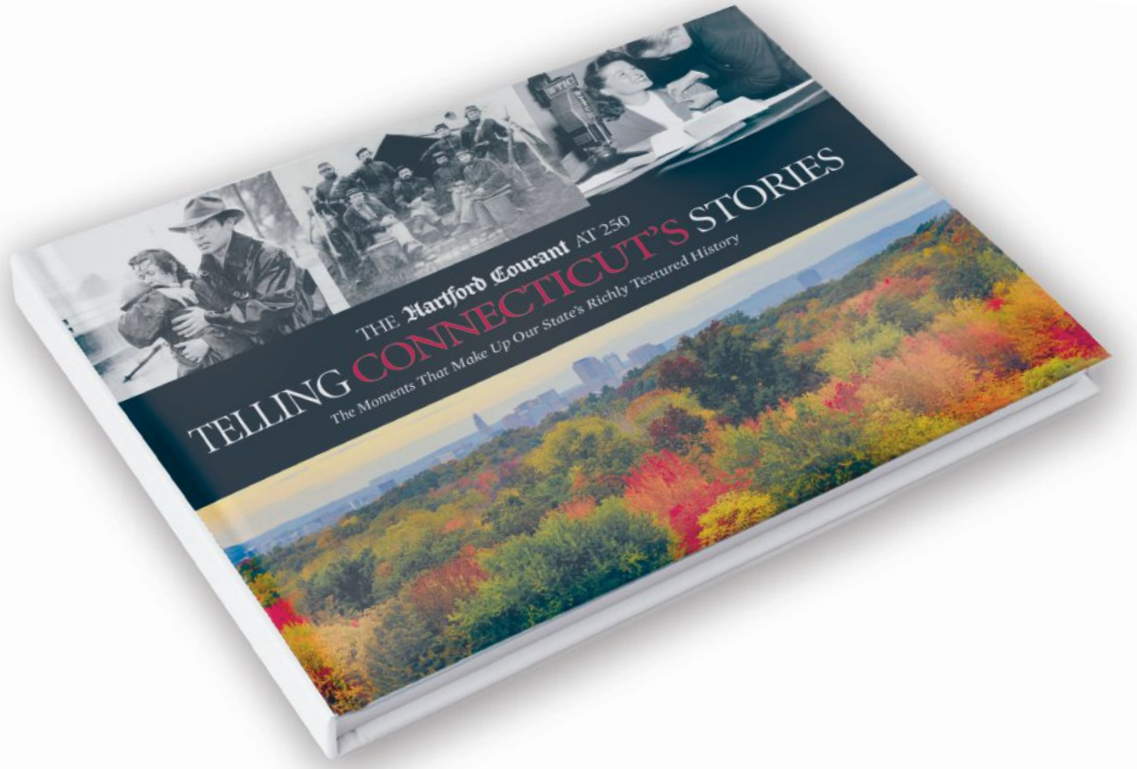


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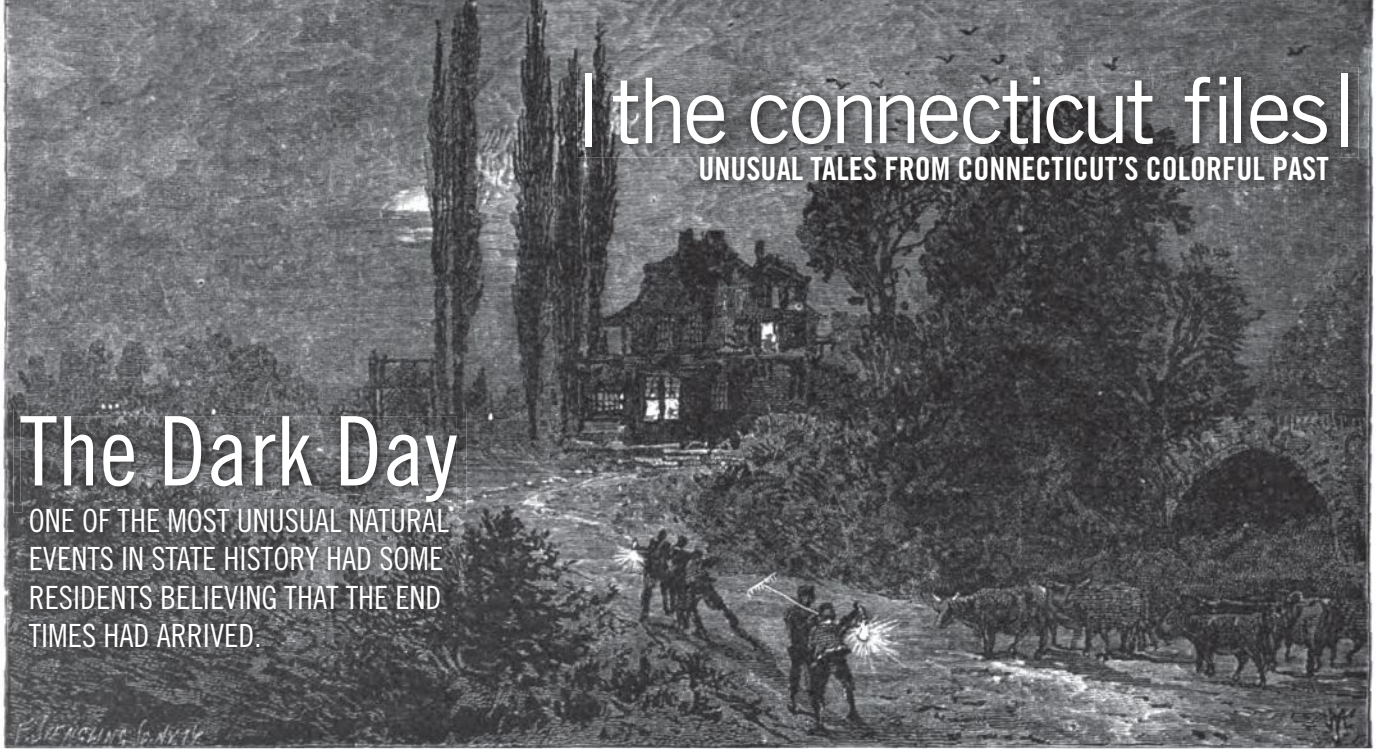

# The Dark Day

ONE OF THE MOST UNUSUAL NATURAL EVENTS IN STATE HISTORY HAD SOME RESIDENTS BELIEVING THAT THE END TIMES HAD ARRIVED.

Over the past few years, Connecticut has undergone some bizarre weather and natural events: Since 2010, we have had multiple earthquakes, two blizzards, a hurricane, a Frankenstorm, a freak October snowstorm, floods and a few tornadoes—and all that on top of back-to-back polar-vortexed winters. Heck, would it be a surprise if we were hit with a swarm of locust next? It almost feels like The End Times are constantly upon us.

In that particular spirit, one of the more unusual occurrences happened 235 years ago this month and was known simply as "The Dark Day," an event that some who experienced it thought might just be the end of the world.

On the morning of May 19, 1780, the sky grew so dark all over most of New England and parts of the Northeast that "everything bore the gloom and aspect of night," according to *Our First Century*, (1876) by Richard Miller Devens. Even though it was supposed to be a typical bright spring day, Connecticut residents needed candles to illuminate their homes, the birds stopped singing and farm animals were spooked.

The event was so dramatic and widespread that even Gen. George Washington, busy fighting the American Revolution far to the south in New Jersey at the time, made note of it in his diary, writing: *"Heavy & uncommon kind of Clouds—dark & at the same time a bright and reddish kind of light intermixed with them—brightning & darkning alternately. This continued till afternoon when the sun began to appear. The Wind in the Morning was Easterly. After that it got to the Westward."*

Here in Connecticut at the heart of it, the darkness was so pervasive that commerce, farming and all manner of daily chore came to a halt. Concerned citizens took to the streets, heads craned skyward and speculation as to possible causes (other than an eclipse, which all knew it wasn't) ran rampant. As the day and the murkiness wore on, uneasiness also continued to grow. Many of the deeply religious Puritans who had colonized the state wondered if it was a sign from God. But not all were so easily panicked.

From *Our First Century*:

*It is related that the Connecticut legislature was in session at this time, and that, so great was the darkness, the members became terrified, and thought that the day of judgment had come; a motion was consequently made to adjourn. At this, Mr. [Abraham] Davenport arose and said: "Mr. Speaker—It is either the day of judgment, or it is not. If it is not, there is no need of adjourning. If it is, I desire to be found doing my duty. I move that candles be brought, and we proceed to business."*

Candles were brought and the legislature continued. After word spread of his actions, Davenport became well-regarded for his courage and resolve, eventually serving as Chief Justice for the Court of Common Pleas in Danbury. Ironically, in 1789 while in the midst of presiding over a case, Davenport was felled by a fatal heart attack, thus meeting his maker while doing his duty, as he apparently had wished.

Another passage from *Our First Century*:

*In New Haven, Conn., there was a shower of rain, with some lightning and thunder, about daybreak in the morning, the rain continuing, with intervals, until after sunrise. The morning was cloudy and darkish; and the sun, rising towards the zenith, gave no increase of light as usual, but, on the contrary, the darkness continued to increase until between eleven and twelve o'clock, at which time there was the greatest obscurity in that place. What little motion of the air there was just at this period, was nearly from the south; though the atmosphere was as calm as the blandest summer morning.*

*There was something more of a luminous appearance in the horizon, than in the hemisphere in general; also, a most marked liveliness of tine to the grass and other green vegetation; and a very noticeable yellowness in the atmosphere, which made clean silver nearly resemble the color of brass.*

*At twelve o'clock, noon, the singular obscuration ceased; the greatest darkness, at any particular time, was at least as dense as what is commonly called 'candlelighting,' in the evening. In the town of Hartford, and the neighboring villages, the phenomenon was observed with all its distinctive peculiarities; and, by some persons, the disc of the sun was seen, at the time of the greatest deficiency of light.*

For all the gloom and doom that had enveloped May 19, the next day the sun came up and shone as brightly in the heavens as it ever had. Connecticut gave a collective sigh of relief, thanked its Lord above for sparing all, and life went on. Debate as to what exactly caused it all went on for decades, but eventually, that faded too, just like the dark itself.

But what had caused such a dramatic event?

As it turns out, the darkness was not a sign of God's displeasure, unless he was sending a roundabout message by smiting forests in Canada.

In 2008, researchers examining tree rings in the Algonquin highlands of southern Ontario discovered evidence of a massive forest fire that had occurred there in 1780. Great columns of smoke wafted into the upper atmosphere, which affected the sky hundreds of miles away in New England. It's a phenomenon that has also been observed in the wake of large-scale natural disasters such as volcanic eruptions.

Ultimately, The Dark Day was not The End of Times or a supernatural event, but like many illusions, atmospheric or otherwise, just smoke and . . . more smoke. | R.B. |

FRED JUENGLING, "WONDERFUL DARK DAY MAY 19, 1780" (1876), FROM RICHARD MILLER DEVENS, *OUR FIRST CENTURY* (SPRINGFIELD, MASS: C.A. NICHOLS & CO.), P. 88).

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For more information, see page 70

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